2015 Cabernet Sauvignon ***pH: 3.72***
Acid: 6.6 g/l
Alcohol 13.5%

Grape Sources
100% Cabernet Sauvignon sourced from 100% Virginia vineyards as follows: 65% Williams Gap Vineyards, 20% Silver Creek Vineyards and 15% Leaping Fox Vineyards.

Harvest Dates
October 13 & 15, 2015

Appellation
Loudon County, Monticello AVA and Prince William County.

Winemaking Data
The grapes were destemmed into fermentation bins and cold soaked for two days to allow more color and tannin extraction. At the end of the cold soak the bins were immediately heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted 13 days and the wine was allowed on the skins for 2 additional days of post-fermentation maceration. Then we pressed it off to settle for two days until it was moved into barrels. The wine aged for 10 months in both new and neutral barrels sourced from French oak using Damy, and Ermitage cooperages. The 2015 Cabernet Sauvignon was bottled on August 22, 2016.

Winemaker Notes
The wine has good tannin structure and fruit, with flavors of black cherry, tobacco and vanilla. Bottling the wine unfined and unfiltered doesn't strip any character from the wine allowing for a depth of flavor and smoothness on the finish.

Vintage Notes
A little later bud break than normal ensured that we had no frost damage for the first time in a couple of years and minimal rainfall amounts during flowering also helped with a good fruit set for each cluster. Then more rain than normal early on in the summer dried up in time before it really created any crucial problems that lead to lower than normal July temperatures allowing the grapes retain their acidity better than normal. That's when hurricane Joaquin came during the middle of the red harvest, dumping 4-5 inches off rain in most areas. Most growers just decided as soon as the grapes dried up enough to harvest that they were taken in off the vine.

Suggested Pairings

Entrées: Bacon cheeseburger and grilled ribeye

Cheeses: Aged Cheddar and Manchego