

ADAPTATION

BY *Odette*

2015 ADAPTATION CABERNET SAUVIGNON NAPA VALLEY

VINEYARD NOTES

In 2015, we continued to work with our favorite local growers to craft this wine, one that truly represents the broader Napa Valley appellation. The backbone of the blend is sourced from Ink Grade (on the backside of Howell Mountain), which provides the framework and structure. We move our way down to the valley floor where we incorporate cabernet sauvignon and merlot from the Stags Leap District, Yountville and Oak Knoll appellations. This immense diversity and range within the Napa Valley allowed us to produce a wine that is emblematic of the unique Napa Valley terroir in an approachable, up-front style.

HARVEST

Mother Nature brought us another beautiful vintage in 2015. Sunny and warm temperatures allowed for peak hangtime and optimal ripeness in the vineyards. The crop size was significantly reduced as a result of cool weather during flowering coupled with another year of drought. Though scarce, the resulting wine is equipped with charmingly enhanced fruit purity, shades of density and concentration.

FERMENTATION & AGING

Fermentation took place in small fully jacketed stainless steel fermenters after a 48-hour cold soak at 40° F. Maceration lasted 8-14 days at a maximum temperature of 92° F. Malolactic fermentation took place in barrel and finished up in late winter. The wine was aged in 50% new oak barrels (French, Hungarian and American) and 50% one-fill French oak barrels for 19 months.

IMPRESSIONS

The 2015 Adaptation Cabernet Sauvignon redefines approachability - a fusion of fruit flavors that include wild blackberries, mulberries, sweet cherries and cocoa dipped blueberries invade your senses followed by wispy notes of forest floor and bittersweet chocolate. An exuberant, multi-dimensional mouthfeel is complemented by dynamic acidity that forges freshness, energy and length to the palate.

VARIETALS/BLEND

78% Cabernet Sauvignon
22% Merlot

BOTTLED

May 10th, 2017

ALCOHOL

14.6%

