



2015 ODETTE RESERVE CABERNET SAUVIGNON STAGS LEAP DISTRICT



VINEYARD NOTES

Tucked into the dramatic palisades of the Stags Leap District, our estate vineyard sits on 45 magnificent acres. As the newest addition to the beloved region, Odette looks to serve as a “breath of fresh air” to the historic District. Ultramodern architecture and design, paired with a contemporary stance on environmental responsibility, Odette is symbolic of the future of Stags Leap.

HARVEST

In 2015 Mother Nature brought us one of the earliest harvests but also one of the lowest yields on record. Although production is limited, the quality remains extremely high with qualities of enhanced fruit purity, depth and concentration. The 2015 Reserve Cabernet Sauvignon is sourced from five separate blocks on our 45-acre Estate in the heart of the Stags Leap AVA. There was a total of 27 passes across the 32 producing acres over a two week span, enabling each micro block to be captured at optimal ripeness. We selected and blended the best of the best to craft this special wine.

FERMENTATION & AGING

Fermentation took place in small 1-2 ton fully jacketed stainless steel fermenters after a 48 hour cold soak at 40°F. Maceration lasted 8-10 days at a maximum temperature of 95°F. Malolactic fermentation took place in barrel and finished up in late winter. The blend was crafted in the early spring of 2016 and allowed to marry together over the next 17 months. The wine was aged in 100% new French Oak for 22 months.

IMPRESSIONS

The 2015 Odette Reserve Cabernet Sauvignon, Stags Leap features loads of blackberries, black currants, blueberry pie, plums, anise, incense and crushed rocks. This full bodied wine boasts remarkable ripeness, concentration, purity and decadence, finishing with firm, velvety tannins and a long layered finish. Enjoy this wine over the next 20+ years.

98+

POINTS



VARIETALS/BLEND

97% Cabernet Sauvignon, 3% Merlot

PRODUCTION

18 Barrels

ALCOHOL

15.4%