

SOURCING Rutherford, Napa Valley

VARIETAL COMPOSITION

94% Cabernet Sauvignon, 2% Petit Verdot,

2% Petit Sirah

2% Merlot

VINIFICATION

Aged 15 months in French , American, and European oak (58% new) barrels

ANALYSIS

Alc: I4.6% TA: 5.9 g/L pH: 3.65



2015 CABERNET SAUVIGNON RUTHERFORD NAPA VALLEY

For more than 100 years, Beaulieu Vineyard has been setting the standard for rich, classic Napa Valley wines. Our legacy honors the marriage between state-of-the-art technology and gentle, traditional winemaking methods, a combination that enhances the expression of our remarkable vineyard terroir. From Calistoga in the north to Carneros in the south, our Beaulieu Vineyard Napa Valley wines reflect this region's diverse terroir with classic varietal character.

TASTING NOTES

This Cabernet Sauvignon truly expresses its Rutherford AVA sourcing with tremendous saturation of color, aromas and flavors. The nose is ripe with vibrant blackberry, raspberry and black cherry notes alongside nuances of violet, vanilla and sweet oak spices. The structured "Rutherford dust" tannins give this wine its signature fine cocoa powder texture and expansive mouthfeel, while balanced acidity from the fantastic growing season and lower yielding vintage provides concentration, depth and freshness on the finish.

VINTAGE

A mild winter across California lead to early bud break in 2015 but limited rain and moderate temperatures throughout the growing season caused the overall length of the season to be consistent with years past. The yields in 2015 were slightly lower than the previous year, which lead to exceptional quality, resulting in a Cabernet with tremendous concentration of flavors, highly saturated color, and layers of complexity.

VINEYARD

We selected 80 percent of the Cabernet Sauvignon grapes for this wine from vineyard blocks in our historic BV Ranches No. I, No. 2 and No.10, which provided the concentrated dark-fruit character and firm structure that we desired. These vineyards, located on the Rutherford Bench, have alluvial fan soils—composed of gravel, sand and loam—that allow the vines to root deeply and develop complex minerality in the grapes. The balance came from highly regarded growers whom we have worked closely with us for many years.

WINEMAKING

We cold soaked the destemmed grapes for two to three days for gentle flavor extraction, which develops the elegant, layered fruit expression that is inherent in Rutherford Cabernet Sauvignon. During the eight- to twelve-day fermentation, we pumped over the cap to incorporate the flavor-rich skins into the juice. To balance the bold fruit expression with toasty oak character, we chose more than half new oak for barrel aging and added Petit Verdot, Petit Sirah and Merlot to enhance the complex flavor profile.

