

# TEXTBOOK



## C A B E R N E T S A U V I G N O N

### N A P A V A L L E Y

#### • H I G H L I G H T S •

- A diverse array of superb sites in central Napa Valley deliver structure, balance and purity.
- Restrained viticultural and winemaking practices lead to varietal purity and a balanced flavor footprint.
- Classic Bordelaise winemaking (handwork in vineyard, hand sorting, new French oak barrels, egg-white fining, unfiltered) provides an impeccably balanced result.

#### • V I N T A G E 2 0 1 5 •

Vintage 2015 followed the excellent 2012, 2013 and 2014 and was far more challenging than those three. We had a warm spring followed by unusually cold weather at flowering which set the small crop size very small. This was exacerbated by the years-long drought, shrinking grape and cluster size further. As such, 2015 is one of the smallest harvest in recent memory. The tiny berries were packed with color and flavor and while fermenting, our 2015 Napa Valley Cabernet Sauvignon lots were deeply colored, richly textured and thus showed great promise.

#### • V I N E Y A R D S •

The core of our Napa Valley Cabernet Sauvignon comes from two sites situated within the Oak Knoll and Oakville AVA's. The Oak Knoll Cabernet site exemplifies its provenance with incredible balance. It is not "over-the-top." Our Oakville District Cabernet site, next door to Screaming Eagle, again strutted its stuff, delivering deep color, high-quality grape tannin and aromatics. Collectively, TEXTBOOK 2015 showcases superlative "Napa Valley Cabernet" in a classic, delicious and well-mannered way.

*Regional AVA Composition: 100% Napa Valley (82% Oak Knoll, 18% Oakville District)*

*Varietal Composition: 90% Cabernet Sauvignon, 10% Merlot*

#### • F E R M E N T A T I O N A N D M A T U R A T I O N •

At harvest, clusters were field-sorted and then hand picked, and then at the winery hand-sorted (berry-by-berry) at an average of 24.6 Brix. Cold soaking for 2 days in open-top temperature-controlled fermenters developed color and flavor (in the absence of alcohol). Fermentation began spontaneously with prevailing, local yeasts and one daily punchdown kept the cap immersed in must, extracting superb flavor and structure. After inoculation with cultured yeasts and twenty-four days on their skins the must was gently pressed into French oak barriques at 5 brix where it completed fermentation. One Oakville District Merlot lot was used, adding really nice mouthfeel and mid-palate. Barrels were 100% French, 30% new, three-year air-dried, medium-plus toast and hand-bent by Cadus and Francois Freres in central France. Fourteen months barrel maturation with only one racking and one organic egg white fining integrated flavors and developed its wonderfully smooth mouth-feel.

We believe it is a "textbook" example of this noble variety grown in this outstanding appellation and that it can be enjoyed for several years to come.

*pH: 3.70   Alc: 13.3%   Suggested Retail Price: \$33.00*

**The Pey Family**