

TEXTBOOK



“Mise en place”

C A B E R N E T S A U V I G N O N O A K V I L L E D I S T R I C T

• H I G H L I G H T S •

- Superbly mature and well-drained Cabernet Sauvignon site on rocky, east-side of Oakville District AVA, next door to Screaming Eagle. Merlot site is on west-side of Oakville, next to Paradigm, near To-Kalon and down the hill from Harlan.
- Classic Bordelaise winemaking (blended varietals, new French oak, egg-white fining) partnered with beautiful Oakville District Cabernet Sauvignon & Merlot provides a spectacular result.

• V I N T A G E 2 0 1 5 •

The start of Vintage 2015 was unseasonably warm in early Spring and this led to earlier than normal bud break. That combined with some severe frosts led to uneven flowering and a small “set”. Precipitation was at 75% of normal, so the drought persisted. A very early harvest started things off, and it seemed to last forever. Quality is very high, but the cluster count and berry sizes were very small so 2015 is one of the smallest harvests in recent years.

• O A K V I L L E V I N E Y A R D S •

Our “*Mise en place*” Cabernet Sauvignon comes from two very special single-vineyard sites located on the extreme eastern and western sides of the Oakville District abutting the rugged and dry Vaca Mountain and verdant Mayacamas mountain ranges. These sub-sections of the Oakville AVA are renowned for superb, richly-textured Cabernet Sauvignon and Merlot. The terrain is characterized by steep hills that bask in warm afternoons, offering an ideal growing environment. Soil profiles include gravelly alluvium (eroded off the nearby mountains) covered by gravelly loam and in some places interspersed with large boulders. They are infertile and very well-drained. Planted in the early 1980’s and 1990’s these sites clonal material include heritage selections (likely from Beaulieu Block).

Exemplary sustainable farming practices are employed in these mature sites. After veraison we culled unevenly ripened bunches which reduced yield to less than 6 pounds per vine (@ 3.1 tons/acre), low for the Oakville District.

Regional Composition: 100% Oakville District AVA

Varietal Composition: 90% Cabernet Sauvignon (Heritage Clone & 4 & 337), 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 •

TEXTBOOK Cabernet Sauvignon & Merlot clusters were field-sorted, hand-harvested and then hand-sorted at the winery at an average of 26.3 Brix and subsequently cold soaked for five days in open-top, temperature-controlled fermenters. We let the prevailing yeasts start the fermentation. Two daily punch-downs during fermentation kept the caps immersed and extracted superb flavor and structure. After thirty-three days on their skins we gently pressed into French oak barriques where the lots completed ML fermentation over the winter. Barrels were of the highest quality; 100% French, 50% new, three-year air-dried, medium-toast with toasted heads and handcrafted by Boutes, Francois Frères and Nadalié. A touch of Oakville Merlot from the westside foothills added mouthfeel and softness and completed the classic “Bordeaux Left Bank” blend profile. Twenty-two months maturation in barrel with two rackings and one egg white fining integrated flavors and developed its wonderfully balanced, yet textured mouth-feel. We bottled twenty-nine barrels.

It is called “*Mise en place*” to reflect the preparation and diligence exercised in the vineyards and winery. We believe it is a “textbook” example of this noble variety grown in this outstanding appellation.

pH: 3.63 TA: 0.62 g/100mL

Suggested Retail Price: \$65

By the Pey family