

2015
CABERNET SAUVIGNON

Clayhouse
VINEYARD



2015 CLAYHOUSE CABERNET SAUVIGNON

RED CEDAR VINEYARD, PASO ROBLES

VINTAGE DESCRIPTION

Drought conditions continued for the 2015 vintage and yields were naturally low to downright tiny! Growing conditions were steady and provided a low yielding, quality driven crop. The resulting wines have good concentration and show excellent varietal character.

TASTING NOTES

Deep dark purple color. Aromas of dark Bing cherries, black currants, and hints of leather, cedar and vanilla. The wine is rich, full-bodied and has tart cherry and ripe plum fruit flavors with licorice undertones. The Cabernet has chewy but rounded and smooth tannins and finishes with warm lingering toasty notes.

Grape Source: Red Cedar Vineyard, Paso Robles AVA

Varietal Composition: 77% Cabernet Sauvignon, 21% Petit Verdot, 2% Petite Sirah

Processing: 100% destem, no crush direct to tank. Cold soak for 3 days at 50°F before inoculation with various yeast strains. Fermented in temperature controlled stainless steel tanks with max ferm temps up to 85-90 F to enhance mouthfeel. Used a combination of D254, FX10, CLOS, Syrah and RX60 yeast depending on desired fermentation temperature, texture and aromatic results. Pressed at dryness after 17 days maceration. Racked off gross lees after 3 days settling and inoculated for malolactic fermentation. 100% malolactic fermentation.

Maturation: 77% Cabernet Sauvignon, 21% Petit Verdot, 2% Petite Sirah

pH at Bottling: 3.78

TA at Bottling: 6.6 g/l

Alcohol: 13.8%

Bottling Date: July 29, 2016

