

OUTLOT

WINES

A TRIBUTE TO SONOMA'S RICH AGRICULTURAL HERITAGE

2015 CABERNET SAUVIGNON

VINIFICATION

2015 was an outstanding year for wine grapes in Alexander Valley. Winter rains replenished the soil moisture and prepared the vines for healthy vegetative growth throughout the warm, dry spring and summer. The dry weather resulted in very small berries that were intense with flavor and packed with color. Steady ripening created stunning flavor development and richness building refined, structured tannins that were easy to extract during fermentation.

The Alexander Valley boasts rolling hills, hidden canyons, bench lands, steep peaks, sand and gravel riverbeds, riparian and chaparral habitats, volcanic geology and redwood groves. Our vineyards lie throughout the region – each revealing a unique dimension of the topography and reminding us of the importance of preserving the natural beauty and diversity of the valley. From valley floor to cliffside plantings, our small vineyard parcels tell the story of Sonoma County's Alexander Valley.

The grapes were harvested in the morning in early September and fully crushed and destemmed before fermentation in 100% stainless steel. The wine was aged in French oak barrels of varying toasts for 20 months.

TASTING NOTES

In part due to the contribution of the Malbec and Petit Verdot in this wine, the Outlot Cabernet Sauvignon is a deep inky purple. The rich nose shows luscious black fruits with dark chocolate notes and hints of black pepper. The dense palate is full bodied with blackberry compote, cassis, mild sweet smoky oak, and spiciness that carry through to a firm finish with well-proportioned fine-grained tannins.

VARIETAL

91% Cabernet Sauvignon
7% Malbec
2% Petit Verdot

APPELLATION

Alexander Valley

DETAILS

Alcohol: 14.5%
Residual Sugar: 2.6 g/L
TA: 6.60 g/L
pH: 3.50

