



THE VINEYARD ♦ These grapes were grown on the western boarder of the Stags Leap District along the Napa River. The soils are gently-sloped Perkins Gravelly Loam. It is 100% Clone 4 Cabernet on 420A rootstock which help create small, intensely flavored berries with good light exposure.

GROWING SEASON ♦ The 2015 growing season was a bit of a rollercoaster. The early spring was exceptionally warm- the late spring exceptionally cold. This was the fourth year of drought in Napa. This resulted in an abnormally low crop yield; 1 ton per acre, at this vineyard. We picked these grapes on October 5th.

VINIFICATION ♦ Fruit was hand harvested and destemmed in a Pellanc Selectiv' Process, allowing for whole berry fermentation. After a 6 day cold soak in an open-topped tank we added D254 yeast. We pressed the wine after an extended maceration. It completed native malolactic fermentation in French oak barrels over several months.

TASTING NOTES ♦ This wine has a complex nose of blackberry, cherry, bramble and spicebox. The rich palate has balanced, elegant tannins and a remarkably smooth finish. Label by: Dust Cloud Design

APPELLATION Napa Valley, Stags Leap District

MATURATION 50% New French Darnajou Barrels

HARVEST DATE 10/05/2015 **BOTTLING DATE** 5/24/2017

AGING 18 months **ALCOHOL** 14.9% **PH** 3.61 **TA** 6.6 g/L **RS** 0.1 g/L

PRODUCTION 50 cases (750 mL) **SUGGESTED RETAIL** \$80

BENJAMIN LEACHMAN ♦ WINEGROWER

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