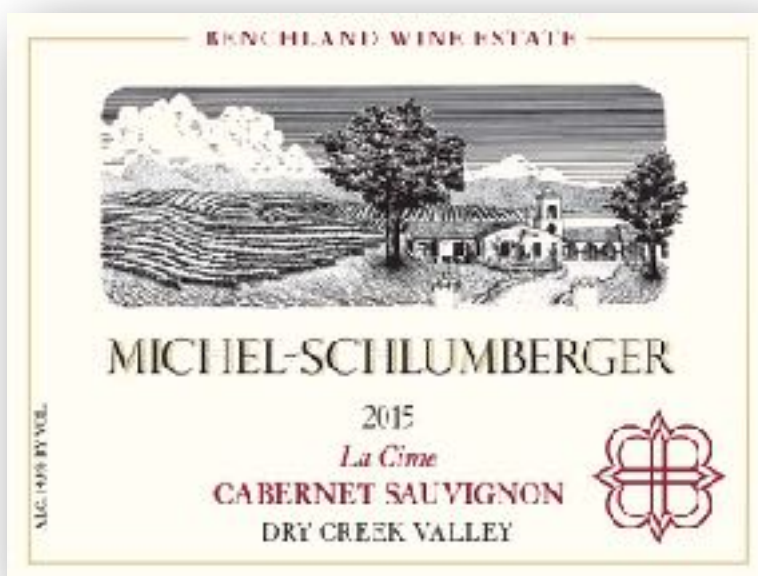


# Michel-Schlumberger

## 2015 *“La Cime”* Cabernet Sauvignon Dry Creek Valley



**Varietal Composition:** 79% Cab Sauvignon, 14% Cab Franc, 7% Petit Verdot

**The Vineyard:** This La Cime Cabernet Sauvignon is made from a blend of the finest blocks of our mountain-top and benchland vineyards. The wide range of clones and soils gives this wine a unique complexity. Components of our estate-grown Cab Franc and Petit Verdot complement the flavor and add extra layers of structure and depth.

**Vintage:** Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

**Harvest:** Oct 8<sup>th</sup> to 15<sup>th</sup>, 2015    Average brix: 25.3    pH: 3.73    TA: 0.67 g/100ml

**Fermentation:** The grapes were crushed into small fermenters. After cold-soaking for three days to extract rich color, the must fermented on the skins for three weeks to obtain a richly extracted wine.

**Cooperage / Aging:** The wine was aged for 22 months in French oak barrels (40% new).

**Sensory Notes:** Color: Deep ruby

Aromas: Rich aromas of black currant, plum and spice.

Palate: Concentrated flavors of black currant, and dark plum. Rich, long fruit finish.

**Bottling Date:** August 24, 2017

**Cases Produced:** 490

**Final Technical Info:**    pH: 3.89    TA: 0.61 g/100ml    Alc: 14.4%