



## 2015 Spitfire Cabernet Sauvignon Oakville, Napa Valley Technical Sheet

### Harvest Notes

After three summers of drought in Napa Valley, the vines woke up extra early in the spring of 2015. Luckily, frost was not an issue, but cool bloom time temperatures led to light fruit set and a small crop of wine grapes throughout California. 2015 was our warmest vintage since 2007, a year that exuberantly expressed in the richness of our Oakville Cabernet's character. Harvest started a week earlier than normal, and then temperatures cooled as harvest rolled along, allowing us to pick at a leisurely pace over the course of a month.

### Tasting Notes

This 2015 Cabernet Sauvignon was a pleasure to drink the day it was released. A warm summer made for forward fruit defined by blackberries, plums, and cherries. The addition of Cabernet Franc in this vintage contributes high-toned notes of dried cranberries, along with roses and other floral notes. Two years in oak has softened the palate and added a touch of vanilla to the silky finish. This wine should age well for at least a decade, but its striking similarities to the 2007 vintage suggest it should be enjoyed within the next several years.

### Winemaking Notes

The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, then cold-soaked for 24 hours, inoculated, and pumped over one to three times per day (depending on temperature and yeast activity). The Cabernet was pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the finish of secondary fermentation and twice more during its two years in barrel before bottling.

### Spitfire 2015 Facts

Harvest Date: September 10<sup>th</sup> - October 7<sup>th</sup>  
Varietals: 91% Cabernet Sauvignon, 7% Merlot, 2% Cab Franc  
Barrel Age: 22 months 50%, New American Oak  
Appellation: Oakville, Napa Valley  
Bottled: July 17<sup>th</sup>, 2017  
Bottle Size: 750ml  
Production: 1214  
Alcohol: 13.3%  
Total Acidity: 4.1g/L  
pH: 3.70