

2015 CABERNET SAUVIGNON

MOON MOUNTAIN DISTRICT OF SONOMA COUNTY

95% Cabernet Sauvignon, 5% Malbec

ALCOHOL 15% | BOTTLING AUGUST 2017 | CASE PRODUCTION 950 | RETAIL \$68
AGING 17 MONTHS, 100% FRENCH OAK | WINEMAKER CHRIS LOUTON

VINTAGE

2015 brought an early and light harvest that began on August 10, the earliest date in St. Francis' history. The year started out very warm and dry but then cool, damp weather in May hampered fruit set. Though the result was smaller, looser clusters on the vine, the warm and consistent summer that followed produced high quality fruit with exceptional aromatics and concentrated flavors.

VINEYARDS

The fruit for this robust Cabernet Sauvignon comes from one of Sonoma's newest AVAs - the Moon Mountain District of Sonoma County, a region striking for its high elevation vineyards and rugged, volcanic soil. Rising from 400 to 2200 feet on the western side of the Mayacamas, the Moon Mountain District has thin, fast-draining soil and hot, dry summer days, ideal conditions to grow deeply colored grapes with intense, concentrated flavors.

WINEMAKING

The grapes underwent a two-day cold soak to extract optimal color and flavor and each individual component was fermented separately to optimize structure and tannin integration. Secondary malolactic fermentation occurred in French oak barrels, 40% new, followed by 17 months of aging before final blending and bottling.

TASTING NOTES

This high elevation Cabernet shows off abundant aromas of cassis, blackberry pie and some spicy cinnamon stick. Fruit-forward flavors of dark berries, chocolate-covered cherry and peppercorn unite for a big, solid wine. Generous structure is softened by a long, deep finish.



ST·FRANCIS
WINERY & VINEYARDS

