



SEQUOIA GROVE
W I N E R Y

2015 RUTHERFORD BENCH RESERVE CABERNET SAUVIGNON

This complex wine has notes of violets, candied fruit, red fruit and an undefinable character that can only be Rutherford dust. Secondary notes of truffle, red cherry, and dried meats further confirm the Rutherford sense of place in this wine. On the palate the wine is full of red fruits and cola flavors, finishing with sweet cigar box.

HARVEST & WINEMAKING

Harvest 2015 was one of our earliest years on record. The persistent California drought and a cool spring during bloom lead to low yields in the vineyard and an early bud break. Careful irrigation and canopy management were key, and allowed our growers to maximize quality and create beautifully ripe and balanced fruit. The wines resulting from the 2015 vintage are some of our favorite to date.

The fruit was hand-picked and the berries were hand-sorted before and after the destemmer. The juice went through a 2-day cold-soak process to settle the solids before inoculating with an assortment of French yeast strains. Fermentation temperatures were kept cool to maintain fresh fruit flavors and pump-overs were executed twice daily to extract the rich color and tannins from the skins. After fermentation, the wine was moved to barrel to initiate malolactic fermentation and was racked twice before bottling and extended aging.

GRAPES:

The fruit for this wine comes partly from the original estate property at Sequoia Grove, a vineyard planted in the mid-1990s to all five Bordeaux varietals, and partly from the newer estate property, Tonella Vineyard. The Sequoia Grove site is cooler with alluvial soils. The Tonella site is slightly warmer with rocky, clay-based soils.

WINE STATS

Cases produced:	1688
Alcohol:	14.4%
TA:	6.2 g/L
pH:	3.73
Blend:	80% Cabernet Sauvignon, 8% Cabernet Franc, 7% Merlot, and 3% Petit Verdot, 2% Malbec
Appellation:	Rutherford, Napa Valley
Oak:	Aged 22 months in French oak, 65% new