



INDIAN LEAP WINERY

2015 CABERNET SAUVIGNON SINGLE VINEYARD—ESTATE GROWN

ORIGIN

Indian Leap Winery sits at the epicenter of winemaking history in California. Our vineyard is also part of the original land grant of General Vallejo, a respected landowner and winemaker in early California. Our volcanic soil and hillside setting with warm afternoons and cool mornings provide perfect conditions for our grapes.

VINTAGE NOTES

Following a winter with average rainfall, the 2015 growing season got off to a fast start with early budbreak and proceeded without incident—no frost or significant rain—under ideal balmy conditions to finish with record heat accumulation. Less than ideal weather in May during flowering resulted in a very small crop. Harvest was rapid and trouble-free, yielding grapes with small berries that were perfectly ripe, ready to turn into concentrated wine.

WINEMAKING NOTES

Grapes were gently destemmed into small, chilled fermenters and held for three days of cold soak before start of fermentation. As the tanks warmed, fermentation commenced and lasted eight days with hand punch downs twice per day. After pressing, the young wine went straight to French Oak barrels, 33% of which were new, and completed malolactic fermentation. After two rackings, it was gently filtered and bottled March 17, 2017.

TASTING NOTES

The aroma of this wine is a complex and intriguing mélange of blackberry jam with subtle notes of blueberry. In addition, savory notes of mocha and vanilla add lift to the layers of the aroma. With sweet entry in the mouth, the mid and back palate provides a rich, lasting finish of chewy tannins and delicious raspberry that promise many years of development in the bottle.

AWARDS

Silver, 2020 *San Francisco Chronicle* Wine Competition; Bronze, 2019 *Press Democrat* North Coast Wine Challenge; Silver, 2019 *Sunset Magazine* Wine Competition; Bronze, 2018 New Orleans International Wine Competition; Silver, 2018 New York International Wine Competition; Silver, 2018 *San Francisco Chronicle* Wine Competition; Silver, 2017 Harvest Challenge.

HARVEST DATE September 14, 2015 **BOTTLING DATE** March 17, 2017

GRAPES AT HARVEST 24.8 degrees~Brix 5.03 gr/L total acid~3.73 pH

WINE AT BOTTLING 5.90 gr/L total acid~3.52 pH~14.7% by vol. alcohol

