

Animo

2015 CABERNET SAUVIGNON | NAPA VALLEY

VINEYARD

Our vineyard, with its stony, volcanic terroir, sits atop Atlas Peak at an elevation between 1,270 to 1,350 feet and is located at the edge of a steep canyon which overlooks the town of Oakville. The site, which was purchased and planted in 1999 by the Michael Mondavi Family is predominantly comprised of Cabernet Sauvignon from the Clone Four variety grafted on 110R Rootstock.

VINTAGE NOTES

The 2015 was a warm vintage and required extra-attention in both the vineyards and the cellar to harness all the beauty of Napa Valley. We worked closely with renowned viticulturalist, Danny Schuster, who provided guidance on balanced vines and soil and uniform canopies to shield the grape clusters from the intense heat and sun.

WINEMAKING NOTES

The grapes came into the winery early in the morning and were gently transferred into our Pellenc de-stemmer, known as one of the most precise and gentle tools in the winemaking process. The berries were then transferred into small tanks and allowed to for one day prior to commencing with fermentation. Press began and we opted for a short maceration time since the small, mountain berries naturally provide ample intensity of color, tannins, and texture. The wine was then transferred to French oak barrels allowing the classic warmth of barrel aging to ensue.

TASTING NOTES

Aromatics of cocoa nibs, turmeric, suede, and broken, mixed berries perfume the wine, while notes of fresh, red currant along with blackberry nuances culminate for a bright acidity on the palate followed by a rounded texture and nicely structured yet plush tannins.

BLEND: 86% Cabernet Sauvignon, 10% Merlot, 2% Cabernet Franc, 2% Petit Verdot

AGING: 50% new French oak for 21 months, 50% neutral French oak

ALCOHOL: 14.6 %; TA 6.0 g/L; pH 3.70

CASES PRODUCED: 948

SRP: \$85



MICHAEL
MONDAVI
FAMILY
Estate