

CASTIEL

ESTATE

2015 CASTIEL ESTATE

TASTING NOTES

Alluring mountain aromatics of sage, rhubarb, dusty cherry, pine duff, rooibos tea, and sweet earthy tones are tamed by more fruit-forward notes of bright red cherry, raspberry preserves, and a hint of orange zest. Broad and soft at entry, the wine shows serious structure with plenty of tannin for aging, but a polished texture that allows accessibility in the near-term. Fresh fruit flavors dominate the mid-palate and carry through to the finish, with a combination of cherry and toasty vanilla lingering as the wine slowly fades.

Just 2.5 tons of Cabernet Sauvignon were hand-harvested between September 25 and October 4, then optically sorted so that only perfect berries were selected for fermentation. The wine was kept on skins for nearly four weeks, then gently pressed and transferred into French oak barrels. In July 2017, the wine was removed from barrels, blended, and bottled without fining or filtration.

APPELLATION:

*Howell Mountain,
Napa Valley*

VARIETAL:

*100% Cabernet Sauvignon;
clones 7, 191 and See*

BARREL AGING:

22 months in new French Oak

SOIL COMPOSITION:

*Pumiceous ash flow tuff
and andesite rock*

SUSTAINABLY FARMED