



2015 Napa Valley Cabernet Sauvignon, Dead Fred Vineyard

A single vineyard wine should have its own story to tell, a unique personality, and an innate balance and completeness. Of all of our Cabernet vineyards, the Dead Fred Vineyard fits this bill. Planted in 2001 by our dear friends Lisa Cort and David Goldman, we leased it in 2012 and started farming it ourselves, learning the site and using organic practices to bring out the best from the special soil. After a few years we decided it was ready to be a single vineyard wine. To that end we selected four barrels from the wine lot (otherwise destined for our Napa Valley Cabernet) that we felt best described the terroir.

The Dead Fred Vineyard in Coombsville sits on a rocky volcanic knoll, with soil of gray volcanic ash and rhyolite (compressed ash) rocks. Its south-western exposure causes it to pick up heat during the day, and the proximity to the mouth of the Napa Valley keeps the nights cool. This combination of volcanic soil, daytime heat, and nighttime cool creates fruit that is uncommonly structured and ripe, yet fresh and mineral.

The fruit was fermented at low temperatures in small, open-top tanks and punched down by hand one to three times per day, depending on how the wine tasted during the fermentation. This wine was aged in 50% new French oak (Taransaud), and 50% older French oak barrels. The wine was given 20 months of elevage (aging in barrel).

Only 96 cases were made of this single vineyard wine. The pH is 3.82, TA is 6.1, and alcohol is 13.4%.

This wine always has signature black fruits and graphite, very full, yet light and mineral ("weight without heaviness"). This special wine will develop for many years.

Each label was hand stamped with the name of the vineyard by our younger son Kai when he was 15 years old.