

ACUMEN

Napa Valley

2015 PEAK ATTELAS VINEYARD CABERNET SAUVIGNON ATLAS PEAK, NAPA VALLEY ESTATE GROWN

With a mild northwest exposure and rock-filled, loamy soils, our 32 acre Attelas Vineyard portrays a more delicate side of our Estate. This sheltered vineyard allows for gentle, even ripening with fine, mature tannins and lower alcohol levels creating a wine of grace and balance. With all the aromatic complexity and fine texture found in the 2015 PEAK Attelas Vineyard, we feel this vintage will continue to develop and add an elegant bottle bouquet over the next 15 to 20+ years in your cellar.



2015 VINTAGE

The 2015 vintage opens with a bouquet of ripe raspberries, potpourri, fresh asphalt, and the wet rocks and bay trees that dot the hillsides around the Estate. On the palate we find aromas and flavors of vanilla incense, French roast coffee, sweet bell peppers, and mountain fruits like pomegranates and red cherries. The elegant structure and ripe tannins display the dusty, slightly cooler nature of the vineyard and combine with a lively freshness and aromas of black tea, cherry-stones, and roasted beets that continue to evolve through the long, elegant finish.

WINEMAKER: Denis Malbec
COMPOSITION: 85% Cabernet Sauvignon, 9% Merlot; 3% Cabernet Franc, 3% Malbec
BARREL AGING: 22 months in 100% French Oak, 85% new, Medium/Medium+ toast
COOPERS: Atelier Centre France, Boutes, Ermitage, Alain Fouquet, Jarnac, Radoux, Saury, Vicard, Sylvain
ALCOHOL: 13.9%
PRODUCTION: 180 9L cases produced

91 POINTS

Outstanding; a wine of superior character and style

"This has a smoldering feel, with dark currant and plum fruit that has melded with charcoal and loam notes. Flashes of bay leaf and tobacco check in as well. A loamy accent asserts itself most prominently on the slightly brooding finish." - WINE SPECTATOR

90 POINTS

**Delicious, compelling; a compelling wine of its region; a delicious, finessed expression of place.
Year's Best US Cabernets & Blends**

"This is a lean, high-acid cabernet with red- and black-currant edges to the fruit. It has the compression of a mountain-grown wine, needing long exposure to air to begin to show itself. Spicy and youthfully tough, this will benefit from five or six years of cellar time."
- Josh Greene, WINE & SPIRITS