



2015 PEAK ATTELAS VINEYARD ATLAS PEAK, NAPA VALLEY ESTATE GROWN

85% Cabernet Sauvignon, 9% Merlot 3% Cabernet Franc, 3% Malbec 13.9% ABV 180 9L cases produced

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.

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.

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.

PRODUCTION

Cold soak 7–8 days at 40 °F
Fermented with F15 yeast
Fermentation Temperature 88–90 °F
Twice daily pump overs
Transfers/Delestages up to 8 per tank

BARREL REGIME

22 months in 100% French Oak, 85% new, Medium/Medium+ toast COOPERS: Atelier Centre France, Boutes, Ermitage, Alain Fouquet, Jarnac, Radoux, Saury, Vicard, Sylvain