

2015 CABERNET SAUVIGNON

NORTH COAST, CALIFORNIA

VINTAGE

For Monterey, the 2015 vintage was light and early throughout the whole county, including our very own San Bernabe Vineyard. Another dry winter led to an early bud break, while a rainless spring transitioned to a warm summer with long, sunny days. These weather conditions allowed the grapes to fully ripen and produce accentuated tropical fruit characteristics. The harvest period remained warm and allowed for quick and uniform ripening of the fruit, producing grapes with concentrated flavors and elegant complexity.

VINEYARDS

We carefully selected Cabernet Sauvignon grapes from diverse lots, including those from premiere vineyards throughout the North Coast of California. We blended the lots from cool and warm climates to create complexity and layers of flavor.

SACRAMENTO SAN FRANCISCO **MONTEREY**

WINEMAKING

Grapes were harvested in the early morning hours at each lot's peak of ripeness. Upon arrival at the winery, the grapes were crushed into small stainless steel fermenters where the juice was then inoculated with Prise de Mousse yeast. Fermentation lasted for seven days, with pump-overs administered daily to enhance the color and flavor extraction. After primary fermentation, the wine was gently pressed and transferred onto a combination of French and American oak.

WINE

Irony 2015 North Coast Cabernet Sauvignon opens with enticing aromas of black cherry, cola, bittersweet cocoa and dried herbs. This medium-bodied wine delivers dark berry flavors combined with layers of chocolate-covered black cherry and subtle notes of baking spice. Lush fruit, a balanced profile and structured tannins make this Cabernet Sauvignon a perfect match for roast beef tenderloin, penne pasta with Italian sausage, or even rich chocolate cake.

TECHNICAL DATA

VINTAGE: 2015 / APPELLATION: NORTH COAST / ALCOHOL: 13.5% FINAL PH: 3.79 / AGING: FRENCH AND AMERICAN OAK FOR 8 MONTHS

