

FREEMARK ABBEY



Est.

1886

NAPA VALLEY

2015

CABERNET BOSCHÉ CABERNET SAUVIGNON

Bosché Vineyard, Rutherford, Napa Valley

DIRECTOR OF WINEMAKING - *Ted Edwards*

WINE PROFILE

Dark ruby in color, the 2015 Cabernet Bosché has aromas of dark cherry, brambly blackberry and cassis, with immense depth and complexity. The sweet oak spice is prominent with spice nuances of cinnamon, clove, aromatic cedar, cigar box and dark coco powder. The flavor is big, voluptuous, and elegant, with rich great depth of dark cherry and Santa Rosa plum. With balanced acidity, good body and texture, the tannins are substantial but integrated, providing a very long, fruitful finish.

PRIMARY VINEYARDS

Bosché Vineyard – Rutherford (100%): A small 22-acre vineyard located west of Hwy. 29, on the famed Rutherford Bench, the Bosché vineyard has very deep gravelly soils. A seasonal creek crosses the vineyard which indicates the water table to be high in the spring, providing water and nutrients for new shoot growth. As veraison approaches the water table drops, stressing the vines and intensifying the dark velvety fruit flavors. This is a natural area to grow Bordeaux varietals with dry farming or minimal drip irrigation.

GROWING SEASON NOTES

The 2015 winter was one of the driest on record for the Napa Valley. The region received 75% of normal precipitation. The relatively dry, warm winter promoted early bud break, and a cool spring supported a long flowering period. The balance of the season was moderate to warm, the crop was light, with small clusters and small concentrated berries, and the fruit ripened about two weeks early on average. A moderate harvest gave way to a warm spell that completed the ripening process a bit early.

STATISTICS							
COMPOSITION	FERMENTATION	ALCOHOL	PH	LIFE SPAN IN PROPER CELLAR			
92% Cabernet Sauvignon 8% Merlot	5-day cold soak, then fermented in stainless steel fermenters at 75-86°F for 10-28 days of skin contact.	14.5%	3.52	20-30 years (Stored undisturbed horizontally in a dark, cool place. Maintained at a constant temperature of 55°F.)			
BOTTLING DATE	AGING	HARVEST DATES & SUGAR		ACID	CASES PRODUCED		
March 2018	Aged in Barrel: 28 months Barrels: 100% French oak (60% new) Cooperage: World Cooperage, Nadalie, Sylvain, Demptos and Marchive	8/22 at 25.6° Brix for Merlot and 9/3-9/11 at 26.1° Brix for Cabernet Sauvignon		0.69g/100ml	2,018		
AGE OF VINES & SOIL TYPE							
7.8 acres planted in 1991, 4.5 acres planted in 1996 and 10.7 acres planted in 1999. Deep gravelly soils.							