

STATURE

CABERNET SAUVIGNON SONOMA COUNTY

2015

Stature represents the pinnacle of Kendall-Jackson winemaking excellence. Created from only our finest estate vineyards and handcrafted without compromise, it offers the ultimate expression of wine artistry.

VINEYARD PROFILE

Much of Sonoma County's reputation for outstanding Bordeaux-style varietals can be attributed to the stellar combination of rich complex fruit and tannins. The intense dark full berry tones and concentrated tannins of the Cabernet Sauvignon are coming from the mountains, hillsides and ridges of Alexander Valley and Knights Valley. The area is comprised of volcanic and rocky soil, being brick red in Alexander Valley and beige in Knights Valley along the slopes of Mount Saint Helena.

WINEMAKING

Cold-soaked for 4 days and fermented for 16 days translates to concentrated flavor and color, added layers of complexity, and lush, voluptuous tannin development. After gentle pressing, the wine was racked directly into small French oak barrels (60% new) and aged for 21 months in thin-staved, heavily-toasted Chateau-style barrels adding rich, balanced oak accents, a rounded texture and a serious, lingering, integrated finish.

WINE STATISTICS

Composition:	100% Cabernet Sauvignon
Appellation:	60% Alexander Valley 40% Knights Valley
Oak Aging:	21 months in 100% French (60% new) oak barrels
Alcohol:	14.5%
pH:	3.57
T.A.:	0.63g/100mL
Production:	286 cases

94 POINTS

"A barrel selection from two sites in Sonoma, aged in 60% new French oak, the 2015 Cabernet Sauvignon Stature is a brilliant 100% Cabernet Sauvignon release. Crème de cassis, lead pencil, crushed violets, and graphite notes all emerge from this full-bodied, deep, seamless effort that has awesome depth of fruit as well as an undeniable elegance."

- Jeb Dunnuck, June 2018

JEB DUNNUCK