

FREEMARK ABBEY



NAPA VALLEY

2015
TED'S BLEND
RED WINE
Napa Valley

DIRECTOR OF WINEMAKING- *Ted Edwards*

ASSISTANT WINEMAKERS- *Jesus Alfaro, Barrett Anderson*

WINEMAKER'S NOTES

Dark cherry and blackberry aromas dominate the nose of this ruby colored wine, coupled with sweet oak spice and brambly forest floor, also known as Rutherford Dust. Well integrated oak spice adds to the complex nose. There are nuances of aromatic cedar, walnut meat, and dark chocolate. Full bodied and well balanced, Ted's Blend is chalked full of blackberry and cherry flavors that fill the palate from start to finish. This is a blockbuster wine from the 2015 vintage.

PRIMARY VINEYARDS

Sycamore Vineyard—Rutherford (65.1%): Located about 1.2 miles south of Bosché, right up against the Mayacamas Range, this vineyard has a rich clay loam. Sycamore Vineyard produces small berries reminiscent of mountain fruit berries, with intense extract of color and flavor. The color is very dark early in the fermentation, with flavors of black currant and black berry with a forest floor complexity.

Bosché Vineyard—Rutherford (27.3%): Located west of Hwy. 29, on the famed Rutherford Bench, the Bosché vineyard has deep gravelly soil. A seasonal creek crosses the vineyard which causes 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 wines and intensifying the dark velvety fruit flavors.

Red Barn—Rutherford (7.6%): Located in the heart of the Rutherford Appellation, this vineyard is a mosaic of creek beds. The Napa River and Conn Creek have traversed through this vineyard in the past, leaving gravelly loams and ancient creek beds.

GROWING SEASON NOTES

The winter was one of the driest on record, although we did receive 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 very light, with small clusters, small concentrated berries, and the fruit ripened in most cases, a good two weeks early. A moderate harvest gave way to a warm spell that completed the ripening early.

COMPOSITION:

85.1% Cabernet Sauvignon, 3.7% Merlot, 7.7% Petit Verdot, 3.5% Cabernet Franc

FERMENTATION:

Stainless steel fermented at 75-86° for 14-28 days with skin contact

BARREL & AGING

27 months in 46% new 60-gallon French oak barrels

ALCOHOL:

14.8%

PH:

3.65

ACID:

0.65g/100ml

HARVEST DATES & SUGAR:

Various dates between 8/22-9/12, averaging roughly 26.3° Brix, the majority of the fruit was harvested in the first two weeks of September.

LIFE SPAN IN PROPER

CELLAR:

20-25+ years

BOTTLED:

March 2018