



2015 CABERNET SAUVIGNON RÉSERVE SPÉCIALE SONOMA COUNTY

ARROWOOD

Our home vineyard and tasting room are located in the historic Sonoma Valley, a swath of land tucked between the Mayacamas and Sonoma Mountain ranges. While we source wines throughout Sonoma County, we have found three specific AVAs where Cabernet Sauvignon takes on its most powerful terroir-driven expressions: Sonoma, Knights and Alexander Valleys. By sourcing fruit from these three legendary locations, Arrowood wines showcase Sonoma County Cabernet Sauvignon at its very best.

WINEMAKING NOTES

We crafted our 2015 Réserve Spéciale from the finest vineyard sources in Sonoma County. The majority of the fruit came from the Sonoma Valley AVA, where low-yielding, rocky growing sites bring balance and elegance to this very complex wine. A small percentage of fruit from Knights Valley AVA offers the wine a darker aromatic profile and fuller tannin profile.

Grapes underwent open top fermentation, followed by delayed malolactic fermentation in stainless steel. The best barrels from the best vineyards of the vintage were selected at 18 months. The wine was then pulled out of barrels blended and placed back into the original barrels for an additional 14 months, for a total of 32 months in French oak (76% new). Bottled unfinned & unfiltered.

TASTING NOTES

This wine continues the tradition of complexity and ageability in Arrowood Réserve Cabernets. It opens with aromas of lavender, black currant, anise, dark cherry, and a hint of cinnamon. It is a big wine with intense and muscular structure. Over time and as it continues aging in the bottle, the tannins will soften and reward the patient consumer.

TECHNICAL DATA

VARIETALS
100% Cabernet Sauvignon

APPELLATIONS
Sonoma County

VINEYARDS
Remick Ridge, Kellogg, Monte Rosso

WINEMAKING
Fermented in Stainless Steel, 100% ML.
Aged for 24 months in predominately French oak (53% new barrels, 47% seasoned). The best Cabernet lots of the vintage were barrel selected then these specific barrels pulled to blend and returned to the original barrels for an additional six months for a total of 32 months of aging.

ALCOHOL 14.4%

PH 3.68

TOTAL ACIDITY 0.57 g/100 ml

RESIDUAL SUGAR Dry

CASES BOTTLED 644