



FAMILY OWNED | ESTATE GROWN

VINEYARD NOTES

Purchased in 1998, the Family Ranch is located in the Stags Leap District AVA of the Napa Valley. The climate is known for a longer growing season of warm days and cool nights—perfect for late-maturing varieties such as Cabernet Sauvignon with a signature style from this region known for its distinctive combination of power and elegance. We have 17.58 acres planted to Cabernet Sauvignon and a small amount of Cabernet Franc. Our production facility, barrel cave and visitor center are also located here.

Coming into the third year of drought, the 2015 harvest also had colder weather during flowering which led to a poor fruit set, and small, uneven grape clusters. Yields were down significantly, but quality was excellent. Summer warmth, with no rain, had picking begin in early August and end before October. Most affected were our Pinot Noir yields, but we are pleased with the full range of flavors that a concentrated vintage can provide.

WINEMAKING NOTES

All of our fruit passes through a small de-stemmer and is never crushed. We then bleed about 10% of the juice to allow for an increased ratio of skin to juice which adds structure, mouthfeel and color to the final wine. After 3 days of cold soak, the juice is inoculated and ferments for approximately 14 days. The wine is then pressed into tank and allowed to settle for 24 hours. The wine is then racked clean into 100% French oak barrels where it passes through malolactic fermentation and then ages for 20 months prior to bottling.

WINEMAKER TASTING NOTES

The 2015 Black Label has rich black fruit aromas and flavors. It is intense on the palate, with gorgeous supple tannins that are seductive and balanced. This wine keeps your attention with layers of cocoa powder, new French oak and a long, juicy finish of perfectly ripe, dark berries. This is a wine that works with you and is a true representation of the Stags Leap District.

Family Ranch, Stags Leap District, Napa Valley

2015 Black Label

CABERNET SAUVIGNON

Varietal Blend	100% Cabernet Sauvignon
Appellation	Stags Leap District, Napa Valley
Clonal Selection	8, 337, 2
Alcohol	14.5%
T.A.	6.1
pH	3.51
Residual Sugar	.30
Brix at Harvest	26.1
Harvest Date	September 18 – 25, 2015
Oak Regime	100% French Oak, 60% new
Cooperage	Radoux, Demptos, Seguin Moreau, Boutes, Marques, Treuil, Marcel Cadet, Bousset
Bottling Date	July 6 – 8, 2017
Production	1,448 (12 x 750ml)
Winery Retail Price	\$90

Accolades

