

Baldacci

FAMILY ESTATE VINEYARDS
NAPA VALLEY

FAMILY OWNED | ESTATE GROWN | EST. 1998

VINEYARD NOTES

The UC Davis Oakville Station is made up of two unique vineyards: The South Station and the Old Federal Vineyard. Since 2014, we have been sourcing fruit from the Old Federal Vineyard, which is considered one of the most significant vineyards in the state if not the world. This vineyard has contributed more to the University's understanding of viticulture than any other. Research at the Station began with Hiram Crabb and the California Viticulture Commissioners in the 1880s, continued with the USDA until the end of prohibition and is now an integral part of the UC Davis Department of Viticulture and Enology.

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

Aromas of butterscotch, toasted hazelnuts, pie crust and dried dates frame red berry, red plum and cherry. The pretty aromas flow into more robust flavors of dark red berry, green olive, spicy oak with hints of toast. The tannin structure is gentle and generous with a long, mouthwatering finish.

UC Davis Oakville Station, Oakville, Napa Valley

2015 Oakville

CABERNET SAUVIGNON

Varietal Blend	100% Cabernet Sauvignon
Appellation	Oakville, Napa Valley
Clonal Selection	U.C. Davis Oakville Station Field Blend
Alcohol	14.5%
T.A.	5.9 g/L
pH	3.8
Residual Sugar	.3 g/L
Brix at Harvest	27.1
Harvest Date	September 23, 2015
Oak Regime	50% New French Oak
Cooperage	Boutes, Seguin Moreau, Treuil
Bottling Date	June 29, 2017
Production	199 cases (12 x 750ml)
Winery Retail Price	\$90
Accolades	N/A

