

Baldacci

FAMILY ESTATE VINEYARDS
NAPA VALLEY

FAMILY OWNED | ESTATE GROWN | EST. 1998

VINEYARD NOTES

We have worked with the Herrera family for over 12 years. Throughout this time, Rolando Herrera has brought to us various opportunities to source fruit from top wine growing regions. His Coombsville vineyard is just one source where we have found a quality and expression that upholds our style but which also offers another viewpoint on Cabernet Sauvignon.

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 complexity of this wine is entrancing. Floral aromas of dried rose petal, Earl Grey tea and molasses mingle well with a mineral and graphite component. Flavors of strawberry jam, rhubarb, black cherry and black licorice blend seamlessly with the sweet oak. Well balanced tannins flow to a long, lingering finish with fine acidity.

Coombsville, Napa Valley

2015 Ruppert

CABERNET SAUVIGNON

Varietal Blend	100% Cabernet Sauvignon
Appellation	100% Coombsville, Napa Valley
Clonal Selection	C-clone, 337
Alcohol	14.8%
T.A.	6.3 g/L
pH	3.8
Residual Sugar	1.4 g/L
Brix at Harvest	26.1
Harvest Date	October 16, 2015
Oak Regime	85% New French Oak
Cooperage	Radoux, Boutes, Treuil, Seguin Moreau
Bottling Date	July 6 - 8, 2017
Production	167 cases (12 x 750ml)
Winery Retail Price	\$135
Accolades	N/A

