

2015 Winemaker's Collection

2015 Oakville Cabernet Sauvignon, 94 points

“At 10 years of age, this wine shows beautifully, offering pretty notes of spearmint and bay laurel alongside distinctive Earl Grey tea and loamy earth on the palate. Surprisingly light and focused, with medium-bodied structure and excellent tension. The tannins carry a black tea quality, lingering gently with nuances of currant fruit, creating an elegant and enticing sweet-tea impression. The high-toned herbal and mineral elements give the wine a cooling effect, both aromatically and on the palate. The tannins are nicely resolved, making this incredibly easy to drink and wonderfully food-friendly. It’s proof that patience pays off—an argument for cellaring their current Oakville releases for a decade. 100% Cabernet Sauvignon from the Old Federal vineyard, the UC Davis station outpost in Oakville. Aged 21 months in 50% new French oak.”



2015 Ruppert Coombsville Cabernet Sauvignon, 94 points

“At 10 years of age, this wine exhibits deep mineral intensity, with layers of loamy earth, liquorice, tar, and rich, sweet currant fruit. Spiced plum and dark berry tones unfold on the medium-bodied palate, where beautifully resolved tannins give way to juicy, concentrated fruit. Notes of graphite, spearmint, and dark chocolate add complexity to the lingering finish. A 100% Cabernet Sauvignon from a site in Coombsville, aged for 20 months in 85% new French oak. Only 165 cases were produced.”

2015 Brenda's Vineyard Cabernet Sauvignon, 93 points

“The 2015 Brenda's Vineyard Cabernet Sauvignon from Baldacci Family Vineyards' Stags Leap estate is crafted from multiple picks across the estate's best vineyard blocks. After extended maceration times, winemaker Michael Baldacci performs a precise barrel selection. Bold, rich notes of Kirsch and spearmint lead, with hints of cocoa powder, dried sage, and crushed bay laurel. That minty freshness carries through to the palate, which is medium- to full-bodied. Sweet currant fruit dominates, while the tannins remain rich and mineral-driven, accented by a cocoa powder freshness. The tannins are well integrated at this stage but still carry power and structure, suggesting further development with additional cellaring. Aged 22 months in 80% new French oak.”

- Jonathan Cristaldi | May 1, 2025