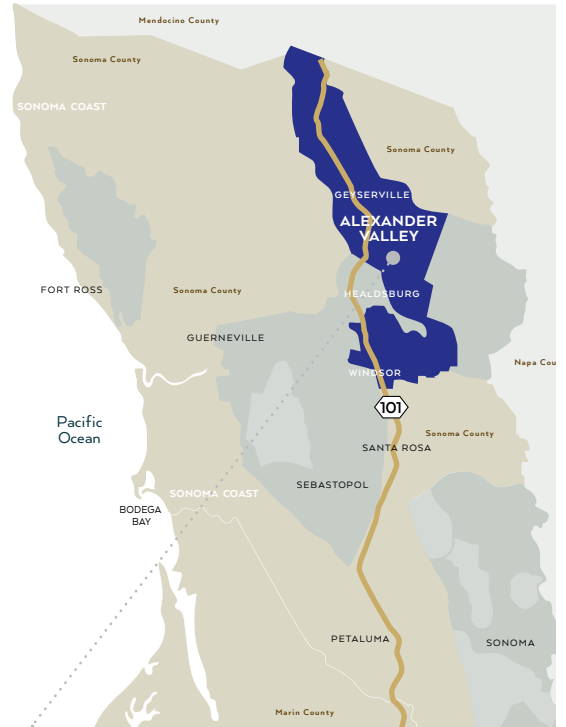




2015 CABERNET SAUVIGNON

Alexander Valley

DIRECTOR'S CUT EMBRACES APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS SO THAT OUR WINES CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.



AROMAS

Berries, blackcurrant, anise and cigar box

FLAVORS

Spice, cocoa, smoke and layers of red & black fruits

WINEMAKER'S NOTES

Concentrated but well focused, this wine offers vibrancy and balance that offsets its weight. Best with a few years of aging, but can be enjoyed now with 1 to 2 hours of decanting.

Alexander Valley

Marine influences shape the climate of Alexander Valley, resulting in warm days and cool nights. Soil diversity creates unique growing conditions in Alexander Valley; with red volcanic soils on the eastern hillsides; alluvial gravel fans on the valley floor; and steep slopes of rocky clay loam on the west part of the valley.

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.

TA
.57/100ml

92%
Cabernet Sauvignon

ALCOHOL
14.6%

pH
3.70

5% Cabernet Franc
3% Petite Verdot

BARREL REGIMEN
15 months in French & American oak;
40% new barrels

BLEND

