



2015 STATE RANCH

Cabernet Sauvignon, Yountville, Napa Valley



VINEYARD DESCRIPTION

State Ranch is located northeast of the town of Yountville. The 23-acre vineyard is divided into two parcels by State Lane Road and consists of both older and younger vines. Many excellent wines are produced from this area, in part due to the rocky, loam soil which has excellent drainage throughout the year. The vines, as well as the clusters, are moderate in size and the vineyard gets full sun throughout the day. As the young vines mature, we will be harvesting many different clones to make the final wine. Nickel & Nickel selects fruit from 11 acres of the vineyard.

HARVEST NOTES

This cooler Yountville site experienced a growing season similar to 2014, with budbreak in March and bloom in May. During the warm summer months, light leaf pulling around each cluster gave the fruit just the right amount of sun exposure, and the September heat quickly and evenly ripened fruit in all of our blocks. We night-harvested all four blocks on the same day—a rare occurrence!—to ensure the Cabernet came in at peak maturity.

SENSORY EVALUATION

Aromas of wild berries, violets and crushed stone open onto a palate of abundant blackberry, blueberry and cranberry flavors. Notes of cardamom and clove complement the fruit and rich, velvety tannins broaden the palate. This wonderfully fragrant and generously textured Cabernet will continue to evolve beautifully over the next decade.

APPELLATION

Yountville, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(51% new, 49% once-used)

RELEASE DATE

August 2018

HARVEST DATES

September 23, 2015

SKIN CONTACT

15–16 days

TIME

17 months

FIRST VINTAGE

2006