

YAO MING FAMILY RESERVE 2015 NAPA VALLEY CABERNET SAUVIGNON

TASTING NOTES:



Appearance exhibits deep dark purple color with intense hues. This wine is elegant and powerful. There is focused fruit with pronounced plum and blackberry. The fruit is framed with barrel notes of toast and baking spice. The palate has a jammy yet supple, lush richness from integrated tannin structure. The wine comes together on the finish and lingers on the back of the palate providing a long finish. This wine is approachable now and will age for many years. It is very elegant. The 2015 growing season was a low yielding vintage in the Napa Valley due to set. We had good balance on the fruiting wire. This is a year that makes the winemaker focus on intense purity and bring out the essence of the vintage.

WINE FACTS:

- **Vineyards:** Vineyards range from our ranch in Oakville to our bench land vineyards in Rutherford. The clonal selection includes Cabernet Sauvignon 337, 4, and 6. The soils are alluvial fans and volcanic rock at an elevation of 200–1800 feet above sea level. Barrels were hand selected by taste.
- **Harvest:** Mid through late October 2015. Grapes were harvested at an average of 25.6°Brix.
- **Winemaking:** Fruit was rigorously hand-sorted and fully destemmed to small stainless-steel tanks with light crushing. Cold soaks (5-7 days), warm fermentations between 29– 32°C (85-90°F), and moderate pumpovers twice each day. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for malolactic fermentation (ML). Racking was twice per year with only one *assemblage* being done to allow the blend to “marry” in barrel. Barrels for final blend were hand selected by taste. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates. Bottled without filtration.
- **2015 Blend:** 97% Cabernet Sauvignon, 3% Petit Verdot.
- **Cooperage and Aging:** 100% new barrels; 100% French Oak
Total time in barrel: 24 months
- **Bottling:** December 2017. 400 cases produced.
- **Final bottling technical information:**
 - pH: 3.53
 - TA: 6.8 g/L
 - Alcohol: 14.4 %
- **Release date:** Fall 2018