



## 2015 YAO MING CABERNET SAUVIGNON HOWELL MOUNTAIN NAPA VALLEY



### **TASTING NOTES:**

Appearance is ruby red with purple hues. A true Mountain wine. Generous mountain fruit and structure, with an extra long finish. The fruit has barrel notes of toast and vanilla. The pallet is firm and has long tannin structure. The 2015 growing season was a low yielding vintage in the Napa Valley due to set. This is a year that makes the winemaker focus on intense purity to bring out the essence of the vintage. Our Mountain Vineyards showed exceptionally.

### **WINE FACTS:**

- **Vineyards:** Our Vineyard is perched on top of Howell Mountain at elevation of 2,100 feet. Cabernet Sauvignon clones 4, and 6. The soils are decomposed volcanic ash and red clay. We only produce three barrels due to low Mountain yields.
- **Harvest:** Late October 2015. Grapes were harvested at an average of 25.2°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, 2% Merlot, and 1% Petit Verdot.
- **Cooperage and Aging:** 100% new barrels; 100% French Oak; 22 months in barrel.
- **Bottling:** August 2017. 60 cases produced.
- **Final bottling technical information:**
  - pH: 3.52
  - TA: 6.4 g/L
  - Alcohol: 14.7 %
- **Release date:** Fall 2017