

Cobden Wini

2015 Stags Leap District Cabernet Sauvignon

26 cases produced

Released 9/1/17

Winemaker Notes

My dad, Christopher Cobden Davis (“the professor”), loves a good Cab, so we started producing Cabernet Sauvignon in 2015 (and threw him on the label. 2015 was a hot growing season and had very small berries and yields. Despite that, this wine remained refined with a great acidity and bright fruits combined with subtle herbal notes. The mouthfeel is rich and silky with a lingering finish of fruit and spices. This wine will age beautifully for many years to come but could be difficult due to the small production size.

Vineyards

Sourced from a small section of Silverado Vineyard that no longer exists, this truly is the last of this wine. Despite the warm temperatures of the 2015 vintage, this wine still maintained great acidity. All fruit was clone 4 of Cabernet Sauvignon.

Technical notes

Barrel Description: 50% new French Oak, 50% once used French Oak, 100% Darnajou barrels

Barrel aging: 22 months

Variety: 100% Cabernet Sauvignon

pH: 3.6

TA: 6.6 g/L

VA: 0.72 g/L

Alc: 14.9%

