



2015 HL Reserve Cabernet Sauvignon

Winemaking Notes:

2015 was our second vintage creating a HL Reserve, a wine harvested from the best rows of the middle, or sweet spot, of the north-east facing Herb Lamb Vineyard, which receives more light and ripens earlier and more completely than the rest of the hillside vineyard.

In 2015, we continued our experimentation with barrel fermenting the Cabernet Sauvignon, using 2 new French oak barrels in addition to aging a further 18 months in new French oak, which gives the wine added depth and richness. Because of continued drought conditions in the vineyard and a decidedly smaller set due to cooler weather at bloom, this wine is even more concentrated and fruit forward than the previous vintage.

Winemaker Michael Trujillo calls it “one of the most concentrated, opulent and expressive vintages we have ever produced.” The Reserve is pure HL but with a stronger extract and a richness of oak dust in the mouth, with toffee and a dusty, chocolatey finish. It radiates with the typical characters of our terroir; sweet red and blue fruits in the nose, and on the pallet licorice and crushed herbs, cassis, red currents, dried cherry, Bakers chocolate, blueberries and black raspberries, showing exceptional depth and structure.

From the extended maceration in the barrels and more time on skins throughout the barrel fermentation, this wine shows great length, depth and texture. Only lightly filtered, the mouthfeel is full and layered; not bigger and lush by being overly powerful, but by true expression of the vineyard and complex by design. A definite candidate for further cellar aging.

Technical Data:

Alcohol: 14.4

Appellation: Napa Valley

Vineyard: Herb Lamb Vineyard

Barrels: 100% new French oak

Case production: 66

Suggested Retail Price: \$225