



2015 Cabernet Sauvignon *Sonoma Mountain*

Our inaugural single vineyard 2015 Cabernet Sauvignon is from the legendary Pickberry Vineyard in the Sonoma Mountain AVA. Black currant and cassis on the nose, with spicy cherry, as well as notes of bramble, Chinese five-spice, and hint of leather. There is an elegant mineral quality on the nose as well and lingering finish.

The 2015 drought played a role. The high temperatures in August and early September accelerated maturity and picking times resulting in lively acidity, moderate to low alcohol and intense aromatics for our Cabernet Sauvignon... a vintage of exceptional quality.

The Pickberry Cabernet Sauvignon grapes had enormous intensity, complexity and concentration. The Pickberry Vineyard was planted in 1982 on the north side of Sonoma Mountain at about 700 feet of elevation with a Northeastern exposure. The trellising system spreads out the crop and keeps clusters small, which we find makes finer wine.

Winemaker Notes: The hand-harvested grapes arrived to the winery at sunrise for hand sorting. After destemming the grapes then went into tank for controlled whole berry fermentation. After a slow fermentation the wine was aged in 2-4 year old French Bordeaux barrels for 21 months before bottling.

In the glass: The Cabernet Sauvignon reveals our focus on texture, structure and ability to age. We are so proud of this inaugural Cabernet! This wine is supremely generous and approachable in its youth, however, we believe its elegance and power make a strong argument for cellaring over the next 10 years.

Vineyard location: Sonoma Mountain

Soils: Gravelly loam, volcanic

Harvest Date: September 29, 2015

Aging: 20 months in aged Bordeaux barrels

Details: 14.2% alcohol

Production: 300 cases

SRP: \$60

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