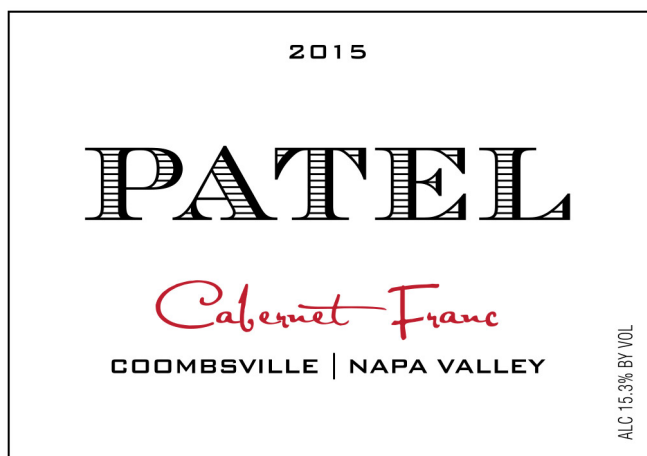


# PATEL

## NAPA VALLEY



**Vintage:** 2015

**Varietal:** Cabernet Franc

**Appellation:** Coombsville, Napa Valley

**Aging:** 19 months in 100% new French oak

**Production:** 25 cases

**Release date:** Autumn 2018

### Notes:

The Coombsville AVA's volcanic soils and long growing season typically produce wines with saturated color and dark fruit elements, all balanced by bright acidity. Intense aromatics and rich, pungent red-toned fruit make a strong opening statement in this extremely limited-production wine. The varietal notes are amped up resulting in a sensual, fruity Cabernet Franc.

### Vintage:

The third vintage in a drought cycle, 2015 was a dream vintage, with quality along the lines of 2013 and 2014. A warm, dry winter caused the vines to awaken very early. Substantial rains in late February and early March relieved most of the stress and set up the vines for a vigorous start, which was followed by continued dry conditions throughout the growing season. The summer weather was perfect for the grapes, with no heat spikes or sudden temperature swings. Harvest began few weeks earlier than 2014 and produced outstanding fruit, dark in color, with intense aromatics, that ripened while maintaining excellent acidity.

### Vinification:

Arriving in small picking lugs from the vineyards, the clusters were hand sorted, de-stemmed and hand sorted again, berry by berry. A two-day cold soak was followed by primary fermentation in small, open-top stainless-steel tanks. Following an extended maceration, the fruit was gently pressed and the wine moved to barrel for secondary fermentation. The wine aged for 19 months in rare 100% new French artisan oak barrels with minimal racking. Multiple blending trials determined the final blend, which we bottled unfinned and unfiltered.