2015 CALDWELL GOLD

Estate Grown

Vintage:	Eleventh
Composition:	91% Cabernet Sauvignon, 8% Petit Verdot,
composition.	1% Cabernet Franc
Clones:	Cabernet Sauvignon-169, 191, 341, Petit Verdot-400,
	Cabernet Franc-214
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	15, 16, 17, 18 2.5 Tons per Acre
Yield:	2.5 Tons per Acre
Average Vine Age:	26 Years
Grape Varieties:	Cabernet Sauvignon, Petit Verdot, Cabernet Franc
Rootstock:	3309, 5BB, 5C, 101-14
Vintage Summary:	The 2015 growing season started with a very early bud break due to a warm fall. Less than ideal conditions during bloom resulted in a challenging set. Warmer conditions continued through an early veraison in July. With the lighter crop, sugars rose faster than anticipated and harvest came historically early. The 2015 vintage had lack of uniformity within the clusters and lighter canopies compared to 2012, 2013 and 2014, and vineyard yield was down at least 30% across all varieties. Berry sizes also varied widely within varieties because of the challenging set.
Harvest Date:	Multiple
	manaple
Fermentation:	Tank and New French Oak 59-Gal Barrels
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Fermentation: Yeast: ML:	Tank and New French Oak 59-Gal Barrels Natural Natural
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Fermentation: Yeast: ML: Wood Origin:	Tank and New French Oak 59-Gal Barrels Natural Natural 100% French (Allier, Tronçais, Vosges)
Fermentation: Yeast: ML: Wood Origin: Aging:	Tank and New French Oak 59-Gal Barrels Natural Natural 100% French (Allier, Tronçais, Vosges) 21 Months in Barrel
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Fermentation: Yeast: ML: Wood Origin: Aging: New Oak Barrels: Fining:	Tank and New French Oak 59-Gal Barrels Natural Natural 100% French (Allier, Tronçais, Vosges) 21 Months in Barrel 100% None
Fermentation: Yeast: ML: Wood Origin: Aging: New Oak Barrels: Fining: Filtering:	Tank and New French Oak 59-Gal Barrels Natural Natural 100% French (Allier, Tronçais, Vosges) 21 Months in Barrel 100% None Filtered
Fermentation: Yeast: ML: Wood Origin: Aging: New Oak Barrels: Fining: Filtering: Alcohol:	Tank and New French Oak 59-Gal BarrelsNaturalNatural100% French (Allier, Tronçais, Vosges)21 Months in Barrel100%NoneFiltered14.9%
Fermentation: Yeast: ML: Wood Origin: Aging: New Oak Barrels: Fining: Filtering: Alcohol: Bottled on: Winemaker's	Tank and New French Oak 59-Gal Barrels Natural Natural 100% French (Allier, Tronçais, Vosges) 21 Months in Barrel 100% None Filtered 14.9% June 22, 2017 A vibrant nose of blackberry, plum, dark chocolate, white pepper, sage, fresh tobacco and coconut. A bright raspberry attack leads to a structured mouth of cherry, black currant, pomegranate, black tea leaf and hints of bell pepper. Dark chocolate structured tannins dissolve into a long sweet red
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