2015 CALDWELL PLATINUM

Estate Grown

Vintage:	Sixth
Composition:	Winemaker Secret
Clones:	Winemaker Secret
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	15, 17, Kreuzer
Yield:	2.5 Tons per Acre
Average Vine Age:	24 Years
Grape Varieties:	Secret
Rootstock:	3309, 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
Harvest Date: Fermentation:	Multiple Tank and New French Oak 59-Gal Barrels
Fermentation:	Tank and New French Oak 59-Gal Barrels
Fermentation: Yeast:	Tank and New French Oak 59-Gal Barrels Natural
Fermentation: Yeast: ML:	Tank and New French Oak 59-Gal Barrels Natural Natural
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) 29 Months in Barrel
Fermentation: Yeast: ML: Wood Origin: Aging: New Oak Barrels:	Tank and New French Oak 59-Gal Barrels Natural Natural 100% French (Allier, Tronçais, Vosges) 29 Months in Barrel 100%
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) 29 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) 29 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 Barrels Natural Natural 100% French (Allier, Tronçais, Vosges) 29 Months in Barrel 100% None Filtered 14.9%
Fermentation: Yeast: ML: Wood Origin: Aging: New Oak Barrels: Fining: Filtering: Alcohol: Bottled on: Winemaker's	Tank and New French Oak 59-Gal BarrelsNaturalNatural100% French (Allier, Tronçais, Vosges)29 Months in Barrel100%NoneFiltered14.9%February 21, 2018A complex nose of black cherry, black raspberry, blueberry, violets, cocoa, and cardamom. A blackberry attack leads to a full mouth of blackcurrant, plum, bing cherry, fennel and sweet earth. Meltably soft, coffee-flavored tannins give way
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