

**Blacksmith Cellars**  
**2015 Cabernet Sauvignon, Oakville Reserve, Napa Valley**

**Composition:** 95% Cabernet Sauvignon  
5% Merlot

**Harvest:** September 24  
Sugar: 26.8 Brix  
Total Acid: 0.66  
PH: 3.71

**Alcohol:** 14.8% by Vol

**Aging:** 100% French Oak

**Release Date:** August 2017

**Vineyard:** The Cabernet Sauvignon for the Oakville Reserve is sourced from an estate vineyard located on the Western slopes of Oakville in Napa Valley. This region is famed for its Bordeaux varietals and the farming of this vineyard is held to the highest standards producing less than 3 tons to the acre.

**Cellar Practices and Winemaking:** All of our fruit is hand picked and hand sorted at the winery before crushing to ensure the purest expression of the Cabernet Sauvignon character. The Cabernet is cold soaked before fermentation for three to four days to extract color and flavor without any harsh or dry tannins. The wine is then aged for 22 months in 100% French oak to bring complexity and finesse to the blend.

**The Wine:** We have always sought to obtain absolute perfection in our Cabernet Sauvignon and this Oakville fruit represents the best of what we ferment. The fragrant bouquet offers up voluptuous, black cherries and currents woven together with layers of rich French oak extract. The structure is massive and densely packed. The Oakville Reserve will pair with beautifully with a wide variety of rich foods and will age easily for the next 10-15 years. The concentrated, full-bodied flavors of crème de cassis, vanilla, and espresso persist through the long power packed finish.