APPELLATION & VINEYARDS

Each of our Somerston Estate wines is produced from a single block on our 1,615-acre estate, high in the eastern hills of Napa Valley. This estate bottled wine is sourced solely from Celestial Block XCVI, one of our best vineyard blocks. It is a beautiful hillside vineyard with an average elevation of 1,100 feet above sea level.

WINEMAKING

All of the grapes for this wine were hand-picked. Then they were de-stemmed, sorted, and pumped into a tank for a five-day cold soak at 50°. When the fermentation began, we pumped over the tank twice per day. Native yeast fermentation lasted for 16 days, followed by a short heated extended maceration of 3 days. The free run was drained from the tank overnight. The wine was barreled down into 70% new French oak and 30% once used barrels. Malolactic fermentation occurred naturally in the barrel. This wine was barrel-aged for 24 months and bottled unfiltered.

HARVEST NOTES

Everything about the 2015 vintage was early, from bud break in early March to harvest. The warm summer days and lighter than standard yields also accelerated the start of harvest. We began to picking fruit from Block XCVI on September 9th and were done on September 14th.

APPELATION Napa Valley

VARIETAL 100% Cabernet Sauvignon

BRIX AT HARVEST 26.2

ALC. 15.5% TOTAL ACID 5.5 g/l PH 3.62

RELEASE DATE October 2019

PRODUCTION 320 cases



SOMERSTON

NAPA VALLEY