



The CALLING

Alexander Valley
CABERNET SAUVIGNON
2015

BACKGROUND

The Alexander Valley consists of a broad valley floor bisected by the Russian River. It is surrounded by hills that block the coastal fog, keeping the region warmer than most of its neighbors. This climate, combined with well-drained, gravelly soils, help the Alexander Valley produce some of the finest Cabernet Sauvignon grapes available.

APPELLATION

Alexander Valley AVA, Sonoma County

VARIETAL COMPOSITION

78% Cabernet Sauvignon, 16% Malbec, 6% Petite Verdot

WINEMAKING

Grapes were hand-sorted and gently crushed. The wine underwent natural-yeast fermentation in barrel and had an extended maceration period to soften the tannins. The wine was bottled after 20 months of aging.

VINTAGE NOTES

The 2015 harvest was considered early with warm conditions prevailing. There were lower yields in 2015 as a result of the drought; however, quality of fruit was exceptional and concentrated fruit flavors were a signature of the year. The Calling's vineyards were picked at the peak of ripeness and matured to perfection.

OAK AGING

100% French Oak, 50% new

TIME IN OAK

20 months

TASTING NOTES

This full-bodied Cabernet Sauvignon presents blackberry and plum aromatics typical of the Alexander Valley. On the palate, the rich fruit is complemented by accents of sweet tobacco, vanilla, chocolate, and mocha. The elegant tannins, oak structure and balanced acidity will age this wine for 10-12 years.

TECHNICAL DATA

pH 3.58 TA 6.8 g/L RS 4.3 g/L Alc. 14.1%

WINEMAKER

Wayne Donaldson

FOUNDERS

Peter Deutsch and Jim Nantz