

# 2015 CABERNET SAUVIGNON



# KLINKER BRICK WINERY

## Appellation

Lodi – Mokelumne River AVA

## Growing Philosophy

As the saying goes, “Cab is king.” This mindset has led to many of the finest Old Vine Zinfandel vineyards in Lodi being ripped out and replanted to Cabernet Sauvignon. While these vineyards provided settings that were optimal for Zinfandel, they do not often produce the same quality with Cabernet. Our philosophy is to keep our treasured Old Vine Zinfandel and search for microclimates in Lodi that are more appropriate for Cabernet Sauvignon. This search has led us to expand both within the Mokelumne River AVA, as well as beyond its bounds of to the Clements Hills AVA, where we have found pockets of volcanic soil in conjunction with higher elevation, two elements that Cabernet Sauvignon loves. By tapping into the deeper terroir of the region, we are able to coax the tannin structure appropriate to Cabernet and couple it with the fruit profile of Lodi. This results in an expression of Cabernet Sauvignon that is both true to the varietal and true to the appellation.

## Vineyard Highlights

**Bechthold Vineyard (planted in 1983)** - Being a 35 year old block of Cabernet Sauvignon, the Bechthold vineyard is among the oldest Cabernet plantings in Lodi. With consistent vine-ripening year after year, this vineyard yields some of the best wine-grapes harvested every season. Located behind the Klinker Brick Tasting Room, this 4.5 acre parcel is drip-irrigated, runs east to west, and is on a bilateral trellis.

## Vintage Notes

The 2015 season started as a vintage with warmer than average days. This early

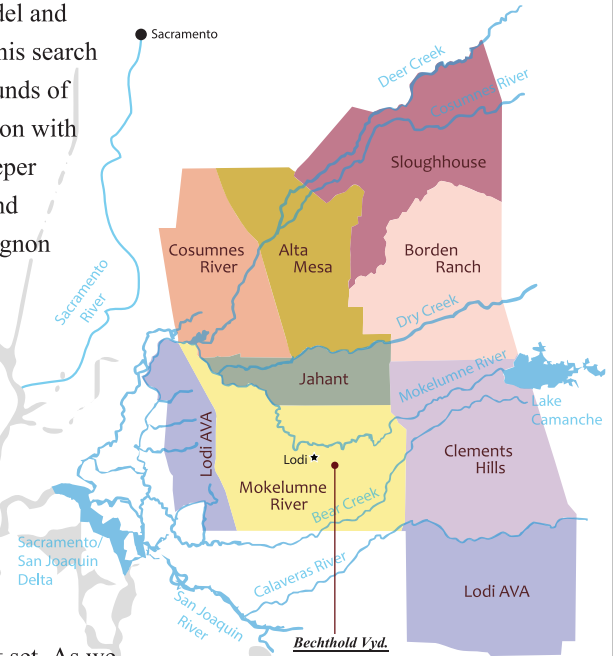
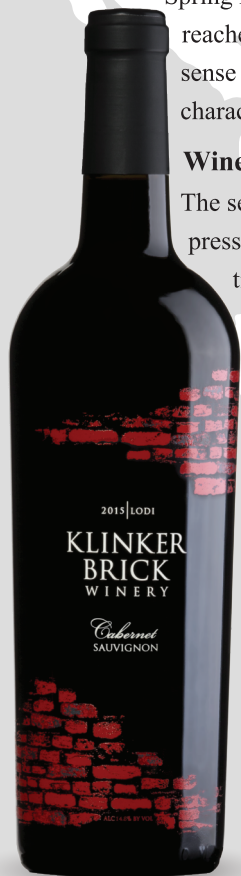
Spring heat brought stress to the vines that resulted in a smaller fruit set. As we reached the Summer, we saw vast diurnal swings in daily temperatures that allowed us to maintain a sense of freshness that could have been lost if the heat had not subsided. At harvest, the remaining fruit provided intense character with above average depth.

## Winemaking

The season’s warmer temperatures helped to craft beautiful fruit with modest yields. These grapes were immediately pressed, fermented, and sent to barrel-age in french oak for 16 months. This vintage exhibited top-quality characteristics from the beginning which required a rather minimal approach once in the barrel. 16 months on oak proved to be ideal for this full-bodied vintage resulting in a beautiful Cabernet Sauvignon.

## Taste

The 2015 Cabernet Sauvignon exhibits remarkable balance. Sixteen months on French oak encouraged extraordinary dry and complex structure layered with aromas of blackberry, baking spices and clove. Flavors of cherry and currant couple well with structured tannins and the traditional, pronounced French oak.



## Vital Statistics

<b>Maturation</b> 16 Months French Oak	<b>Alcohol</b> 14.8%
<b>Cooperage</b> Seguin Moreau	<b>PH</b> 3.7 g/L
<b>Harvest Date</b> Sept 17, 2015	<b>TA</b> 6.1 g/L
<b>Brix</b> 25.2°	