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2015 Dreyer Sonoma County Cabernet Sauvignon

2015 gave us ideal growing conditions starting with healthy winter rains priming the soils for the warm, dry Spring and Summer. Our Cabernet was harvested in Sonoma Valley where yields were both abundant and richly concentrated. Warm days and cool nights allowed grapes to ripen slowly forming balanced acidity. The resulting wine is layered with intense flavors and approachable tannins making it a perfect addition to your favorite meal.

Vinification

Our Cabernet Sauvignon is made from select blocks that are hand-harvested over several days in the Sonoma Valley. After sorting the clusters at the winery the fruit was de-stemmed and allowed to macerate for several days cold prior to fermentation, then pumped over twice daily for two weeks. The Cabernet was pressed into American Oak barrels where it underwent malolactic fermentation and aged for twelve months. Prior to bottling, Merlot and Malbec were added to the blend to complement the Cabernet Sauvignon.

In the Glass

Dark garnet in color with a nose of black cherry and red plum fruit whose flavors carry onto the palate. The full-bodied taste explodes with blackberries yet is balanced by the sweet cedar-y notes from its duration in American Oak. Enjoy now or witness its development over the next several years. A perfect pair with roasted or grilled meats, or your favorite pasta dish.

Varietal Composition: 90% Cabernet Sauvignon, 7% Merlot, 3% Malbec

Barrel Program: 25% New American Oak

TA: 6.49 g/L

pH: 3.57

Alcohol: 14.6%

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