

2015 BOUGETZ CELLARS AMARYLLIS SPRING MOUNTAIN DISTRICT CABERNET SAUVIGNON

WINEMAKER NOTES

The 2015 Amaryllis Cabernet Sauvignon is 92% Cabernet Sauvignon with 4% Petit Verdot and 4% Cabernet Franc. This wine shows the classic tannic backbone of a mountain-fruit based Napa Valley Cabernet Sauvignon, which requires patience and some extended time in the cellars. The mid-palate is filled with clean, black fruits blanketed with layers of spice and cedar notes. Plenty of acidity in this wine lingers on the finish. You will be rewarded by letting this wine rest for 3 to 5 years in the cellars.

HARVEST NOTES

Perched on an exposed shoulder up on Spring Mountain, this site gets plenty of sun, as it sits above the fog, basking in the warmth of the valley. Bud break for 2015 arrived a few weeks earlier than usual, and the growing season stayed ahead of normal throughout the entire season. An unusually cool period hit Napa Valley around flowering time, which limited the amount of fruit on the vines. With no rain through the summer, an early August thinning occurred, leading to picture perfect harvest weather on the 9th and 11th of September.



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Harvest date: September 9th and 11th 2015

Appellation: Spring Mountain District

Brix at harvest: 25.3

• Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

 Aging: 22 months, with 75% new French oak, 25% once used

Alcohol: 14.8%

• pH: 3.65

TA: 6.50 g/L

Bottled: August 2017

Case production: 150 cases

Winemaker: Thomas Bougetz

Suggested retail: \$62