

NAPA VALLEY QUILT

“FOR NAPA VALLEY QUILT, I SOURCE FRUIT FROM A PATCHWORK OF PRIME NAPA VALLEY VINEYARDS TO CREATE A CLASSIC CABERNET SAUVIGNON MADE IN THE STYLE MY FAMILY HAS ALWAYS LOVED.”



JOSEPH WAGNER, FIFTH-GENERATION NAPA VALLEY WINEMAKER

2015 NAPA VALLEY CABERNET SAUVIGNON

For the 2015 Quilt Napa Valley, we focused on vineyards with well-draining, low-nutritive soils that stress the vines. The result of these soils is a grape crop with extraordinary concentration of flavor, color and texture. While the majority of the fruit comes from the floor of the Napa Valley to achieve the richness and elegance desired, we also relied on some grapes grown in the well-drained gravelly soils of the side slopes and at low elevations in the more mountainous areas for a blend with more structure and complexity than we could have achieved had we used fruit grown solely in a single region. Napa Valley AVAs: Oakville, St. Helena, Atlas Peak, Coombsville, Calistoga, and Howell Mountain.

2015 GROWING SEASON

After a winter that delivered some rain but not enough to end the drought, grape set took place during a chilly May. After that cool start to the growing season, the marine layer that flows in from San Pablo Bay to Napa Valley was markedly less prevalent than normal. This pattern locked in amazingly even and warm weather during June, July and August that proved ideal for growing and ripening the fruit. The crop was light compared to average, but it developed beautifully under a good canopy. For Quilt Napa Valley Cabernet Sauvignon, the result was dark, lush and ripe fruit with somewhat lower acids.

WINEMAKER NOTES

For Napa Valley Quilt Cabernet Sauvignon 2015, the winemaking process started by picking fruit at optimum physiological maturity. Once in the cellar, we kept wine lots separated by individual vineyard. The wine underwent extended maceration up to 60 days in some cases, and we re-evaluated the progress of each lot before moving the wine to classic Bordeaux and Burgundy barrels (70% new oak, 30% seasoned) where it underwent malolactic fermentation, and was racked every 4 to 6 months until blending 20 months later.

TASTING NOTES

COLOR: Dark red with purple hues.

AROMAS: A seamless blend of crème de cassis, hazelnut, cocoa, blackberry preserves, charred meat, and blackberry pie along with hints of dark licorice, stewed rhubarb, strawberry, spice and vanillin.

PALATE: Rich and satisfying with dark chocolate, yogurt, molasses, brown sugar and rhubarb notes presented in perfect balance with higher-toned fruit emphasis.

FOOD PAIRING

Cowboy-cut, grilled rib eye steak with a pepper sauce; lamb chops with balsamic reduction; or a charcuterie platter with smoked duck breast, dry-cured pork sausage, figs, pecans and sliced apple.

