

# Currency

## Cabernet Sauvignon 2015

### STORY

Currency is any method of exchange accepted to fulfill a need. Almost anything can be considered a currency as long as it represents value. Our intention is that the wine making methods we employ will facilitate a wonderful exchange of conversation and experience in every glass.

### VINIFICATION

Grapes are crushed into fermentation tanks, the majority were upright tanks, but one rotary tank was used. In the rotary tanks, the tank is on its side and is rotated three times a day instead of pumping over. The fermentations are typically one day shorter than upright fermentations and can have greater fruit enhancement with slightly less tannins. Fermentation is done with commercial yeast that is designed to ferment to dryness at a moderate rate. The wine is pressed at dryness and transferred to another tank for ml inoculation. Malolactic usually takes about three weeks. Wines have SO2 additions done after ml and racked as soon as possible in the winter months. Cold stability is done naturally because winter temperatures are usually sufficient for cold stabilization and additional chilling is not needed. The Cabernet Sauvignon blend was made in the spring to bring together various Cabernet Sauvignon lots in one blend to enhance fruit character and increase body and structure. In this blend the Merlot had oak added during aging, which was French oak custom toasted at a variety of temperatures.

### TASTING NOTES

This wine boasts rich flavors of blackberry juices perfectly integrated with tobacco and espresso notes. It is beautifully balanced with both fruit and tannins. An ideal pairing with grilled filet or lamb, beef stew, or your favorite charcuterie board combination.

### ACCOLADES:

- ◆ **91 POINTS** - Just Wine Points  
(\*latest rating)
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REGION:	California; Napa and surrounding regions
VARIETAL:	90% Cabernet Sauvignon; 10% Merlot
VINTAGE:	2015
ACIDITY:	Balanced
ALCOHOL:	13%

