



TAMARACK
CELLARS

2015 Cabernet Sauvignon

Production 1,910 cases

Blend 91% Cabernet Sauvignon, 4% Merlot, 3% Cabernet Franc, 2% Petit Verdot

Vineyards 30% Weinbau (WSLP), 21% Dionysus (CLMV), 19% Seven Hills (WALO), 17% Ciel du Cheval (REDM), 12% Tapteil (REDM), 1% Summit View (WALO)

Alcohol 14.4%

Cooperage 100% French oak, 65% new and 35% 2nd and 3rd vintage barrels
Aged for 22 months

Winemaking

Crushed gently and dropped into 1.5 ton bins, cold soaked for 24 hours, then inoculated with a variety of yeasts, hand-punched and pressed directly to barrel where the wine finishes both primary and secondary fermentations. The individual lots of wine that comprise the Cabernet Sauvignon are kept separate for at least one year before they are blended.

Tasting Notes

The wine opens with aromas of very dark fruit notes of both blackberry and black currant with a concentrated hint of sage. On the palate, condensed fruit flavors of both black and blue fruit are found, along with notes of understated cedar and dark chocolate. The wine finishes with sapient tannins and a long finish of smooth cigar tobacco.