



## 2015 Exponent Santa Cruz Mtns

HARVESTED: September 1 - October 13, 2015

VINEYARD LOCATION: Woodside, Los Altos Hills, Saratoga, La Honda

SOILS: ranging from deep clay to sandy loam

BOTTLED: February 2017, 728 cases

COMPOSITION: 50% Cabernet Sauvignon, 30% Merlot, 10% Syrah, 10% Sangiovese

ALCOHOL: 13.8%, WINEMAKER: Colin McNany

NAME: An 'exponent' of varietals' potential, part of Silicon Valley's vines/science heritage.

### VINTAGE NOTES

In our fourth year of drought, bud break began early due to the dry winter and warm spring. The growing season was persistently warm, and due to the lack of ground water, harvest came exceptionally early. We harvested our first vineyards on July 29th! The crop was generally early and light across the board with small berries and concentrated flavors. Although yields were down, quality remained incredible, potentially surpassing the last 2 vintages.

### WINEMAKING NOTES

Exponent is a cuvee from a variety of local vineyards, each harvested at optimum ripeness, brought in over the course of harvest, and fermented in small isolated bins. Each lot is destemmed, 100% whole berry, hand sorted, and cold soaked for 3-5 days. Punchdowns occur 3 times daily, where fruit will be pressed off skins anywhere from 10-20 days. All vineyards are then isolated to individual barrels, undergo 100% native malolactic fermentation, and aged for 18 months in a combination of American and French oak, with roughly  $\frac{1}{3}$  new American oak. Individual vineyard barrels are hand selected, racked once to tank, and gravity fed unfiltered to bottle.

### TASTING NOTES

Juicy blackberries, blueberries, and crumbled honey graham cracker open up into linear fruit forward wine. Firm tannins with an herbaceous element dance with red fruits on the palette. A great match for any red pasta sauce or grilled meats.

### CELLARING

Delicious now, but has the ability to age up to 3-5 years.