



## 2015 WILD BOAR WINEMAKER NOTES

The Cypress Ranch Vineyard in Pope Valley is a dramatic site that reaches 1200 feet of elevation at its highest point, with consistent afternoon breezes that funnel down from the Palisades mountain range to moderate the warm temperatures. In recognition of the untamed boars that still roam this sparsely populated region, we've named this gutsy wine Wild Boar. The 2015 vintage offers a spectrum of bright fruit flavors – cherry, red raspberry, boysenberry and cranberry - that broadly fill the palate before revealing underlying notes of smoke, white pepper, tar and sweet tobacco. The seasoned French and American oak barrels offer hints of baking spice and vanilla extract, and the youthful tannins give the wine grip and overall freshness. This is a wine built for near term enjoyment, though cellaring will undoubtedly soften and refine the tannins.

## ALL THE FACTS

**Appellation:** *Napa Valley*

**Varietal:** *100% Cabernet Sauvignon*

**Cases Produced:** *672*

**Aging:** *18 months, French (40%) and American oak barrels (60%), (45% new)*

**Suggested Retail Price:** *\$125*

**Enjoyability:** *Drink now or cellar. Pull the cork until 2035 for optimum enjoyment.*

## ON THE VINE

The 2015 vintage in Napa Valley will be remembered for high quality but low yields. The growing season began with warm temperatures in late winter and early spring resulting in an early bud break. In May, colder temperatures during bloom caused fruit set to be uneven, yielding a much smaller crop compared to earlier vintages. Winemakers and vineyard managers worked closely together as the season progressed to ensure grapes ripened uniformly. The harvest, which was in full swing by mid-August, was one of the earliest on record in Napa Valley, and most vintners completed picking by mid-October. Although the continuing drought was a concern around California, Napa Valley received 75% of its annual rainfall average in 2015 making it less worrisome for vintners.