
2015 Cabernet Sauvignon

Winemaker Notes



SHENANDOAH VINEYARDS
2014 AMADOR COUNTY
CABERNET FRANC

Normally blended, this vintage is one of those outstanding years when this grape can stand alone. Lush and velvety, slightly herbal, with a black raspberry fruitiness. Pair it with grilled poultry and/or vegetarian porcini risotto.

GROWN, PRODUCED & BOTTLED BY
SHENANDOAH VINEYARDS, PLYMOUTH, CA

ALCOHOL 14.2% BY VOLUME

www.shenandoahvineyards.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES 0 88338 03575 8

DESCRIPTION

From our own sustainably farmed vines planted in 1980. These fully mature vines produced a smaller than normal crop of excellent fruit this vintage, resulting in a wine with much richness and depth. The Cabernet Franc has contributed to the marvelous aroma and has balanced the rich flavors of the Cabernet Sauvignon. This wine will peak in about five years and hold for five to ten years after that.

FOOD PAIRING

This wine best compliments beef or veal with full flavored sauces.

SPECIFICATIONS

20% barrel fermented in new French & American Oak barrels.

pH	3.76
Total Acid:	6.6 gm/l
Alcohol:	14.2 %

BOTTLED DATE

September 15, 2017; 98 cases bottled, 750ml

RELEASE DATE

February 15, 2018