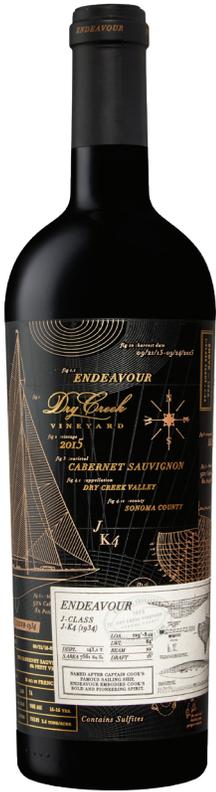


2015 ENDEAVOUR CABERNET SAUVIGNON - DRY CREEK VALLEY



HISTORY

Our estate Endeavour Vineyard is located in the Lytton Springs district of the Dry Creek Valley. This iconic property is the vision of the second generation to grow and produce Cabernet Sauvignon that equals the finest of any in California. Strategically planted to take advantage of each of the diverse soil conditions on the property, the Endeavour Vineyard contains its own sustainable vineyard ecosystem, complete with a natural pond to collect rainwater. Endeavour is a labor of love and continues to drive our family winery forward in our effort to produce world-class wines.

GROWING SEASON

A dry and warm winter began the 2015 growing season with budbreak coming in early March. Cool weather came during fruit set, with not a lot of sunshine. A heat spike came in late June. However, the grapes ripened evenly and flavor and development were right where we wanted them to be. Yields were a bit down from previous vintages, but the quality was extremely high. This was one of our earliest recorded harvests with one of the earliest finishes in our history!

WINEMAKER COMMENTS

The distinctive soil and *terroir* provide a wonderful canvas from which to craft a beautifully balanced Cabernet Sauvignon that displays both power and finesse. At first swirl, notes of black currant, cherry and black pepper come forward, followed by deeper aromatics of blackberry and leather. Additional airing reveals nuances of violets, dried sage and thyme. On the palate, elegant flavors of black currant, cassis and dark chocolate mingle with complex notes of espresso, white pepper and sage. The refined tannins are well integrated, providing a rich and luxurious mouthfeel with a long, lingering finish.

2015 Vintage

90+ Points
Robert Parker's Wine Advocate

RELEASE DATE	October 2018
BLEND	92% Cabernet Sauvignon, 8% Petit Verdot
APPELLATION	Dry Creek Valley
HARVEST DATES	September 21 - 24, 2015
ALCOHOL	14.4%
FERMENTATION	10 - 14 days in fermenters at 85°F; pumped over twice daily.
BARREL AGING	18 months in French oak; 61% new oak
BRIX	Average 25.8
PH	3.63
TA	6.5g/L
SOILS	Gravelly, hillside
VINE AGE	15 - 16 years
YIELDS	2.5 tons per acre

