



**2015 Cabernet Sauvignon, Reserve  
Stags Leap**

Appellation: Stags Leap District

Vineyard: Annapurna Vineyard

Varietal: 95% Cabernet Sauvignon, 5%  
Merlot

Fermentation: 35% Barrel, 20% Open-  
top Hand stirred Bin Fermented and  
45% Classic Tank Fermented.

Cooperage: Aged 24 months in 40% New French Oak, 20% Cryo-Cleaned with inserts  
& 40% Neutral French Oak w/60 days of skin contact, Tank for 30 days of skin contact.

Alcohol: 14.4%

Production: 700 cases

Tasting Note: Before you even open the bottle, you know you have something special. Each label is hand applied with a real pressed mustard flower on the front...no two labels are alike. This wine offers an abundance of blackberry, cassis and ripe red fruit with multiple layers of luscious cherry, all encased in a silky texture that truly represents the Stags Leap District. This wine stays vivid with a touch of silky tannins for a superior lasting finish that can be enjoyed now or for years to come.

