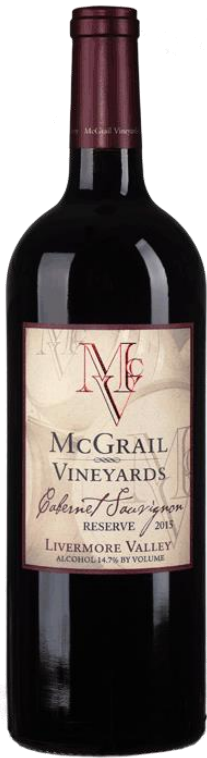


2015 McGrail Vineyards Cabernet Sauvignon Reserve



Technical Data

Grape Source:	McGrail Vineyards
Appellation:	Livermore Valley
Production:	1,008 Cases
Varietal Content:	100% Cabernet Sauvignon
Oak:	French, Hungarian, and American
Titrateable Acidity:	0.64
Residual Sugar:	0.012
pH:	3.68
Alcohol Level:	14.6%
Release Date:	July 7 th , 2018

Vineyard Notes: The 2015 vintage followed suite of 2014 with an even lighter crop, early picking, and exceptional fruit. The California drought continued and increased water restrictions were implemented. This led to significantly lower yields than normal, but the quality was excellent with small berries, nice tannins, and great color extraction. We produced 30 tons, less than 2 tons per acre. The light yield led to fruit ripening early and our Cabernet was ready to pick late September. We picked our entire vineyard between September 29th and October 2nd.

Winemaking Style: Our winemaker believes in using a “spice rack” to create this complex Cabernet. We blend French, American, and Hungarian oak. Approximately 70% of the oak is new each vintage and the wine ages for about 33 months in this oak.

The Wine: This opulent wine opens with spicy clove, dark cherry, coffee, caramel, and toasty vanilla. The palate is equally impressive with density, great structure, and notes of blackberry, anise, and a hint of tobacco. Bold tannins frame the full-bodied mouthfeel of this classic Cabernet, leaving a lingering impression of fruit and spice.

Awards: ***Our Cabernet Reserve has won the following awards:***
Wine Enthusiast: 90 points for our 2012 Vintage (May 2015 Issue)
SF Chronicle Wine Competition 2012: Sweepstake Red Wine Award and Best of Class for our 2008 Vintage, Gold for 2015 Vintage

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