

2015 PIPEVINE PROPRIETARY BLEND

NAPA VALLEY, CALIFORNIA



THE WINE:

The Mount Veeder AVA is famous for its extremely low yields (usually about two tons per acre – half that of the average Napa Valley vineyard) and firm but supple tannins. The fruit tends to be quite ripe and dark with blackberry/raspberry. The Wildcat Vineyard is owned by Lisa Chu who has garnered a reputation among growers for the exceptionally high quality and low yielding vines she tends to high up on the slopes of Mt Veeder. The St. Helena Cabernet brings with it ripe, luscious fruit and textures adding softness to the palate. It is aged for 18 months in 50% new French oak and 50% two and three year old French oak barrels.

Winemaker Sal Galvan made only 105 cases of this Left Bank style Bordeaux blend.

42% Cabernet Sauvignon from Denali Estate Vineyard in St. Helena
20% Cabernet Sauvignon from Wildcat Vineyard on Mt. Veeder
29 % Cabernet Franc from Wildcat Vineyard on Mt. Veeder
9 % Merlot from Wildcat Vineyard Vineyard on Mt. Veeder

TASTING NOTES:

Color: dense ruby with dark crimson

Aromas: intense black cherry and tart blackberry mingle with hints of charred plum skin and toasted vanilla scented oak

Flavor & Texture: ripe raspberry and red plum with tart, mouth watering acids, and round, voluptuous textures

Food Pairings: dry-aged filet mignon with sauteed wild mushrooms

-DRINK NOW THROUGH 2027-