

ZIATA

2015 ZIATA CABERNET SAUVIGNON METEOR VINEYARD

Bold and intense, the inaugural release of our Cabernet Sauvignon from Meteor Vineyard in Coombsville is full-bodied and berry-driven, with rich spice undertones and a firm structure.

Tasting Notes:

Opens with dark fruit notes on the nose, evolving into clean aromas of bright red fruit. The palate strikes an intriguing balance between graceful and brawny; pure berry flavors of blackberry and red currant are framed by a thread of baking spice, cocoa and wild brambly fruit. Rich and full-bodied, this wine displays the structure and character to age gracefully and continue evolving for several years.

Vineyard Notes:

Meteor Vineyard is perched on a hilltop knoll above cascading oak trees in the southeast Napa region of Coombsville, where cooling breezes from San Pablo Bay moderate the warm, sunny days. Well-drained, stony volcanic soils impart depth and minerality, lending an earthy undertone to this richly textured Cabernet Sauvignon. Warm, even temperatures allow the grapes to ripen leisurely at Meteor, giving them plenty of time on the vine to develop lush fruit flavors and soft, alluring tannins.

Harvest Notes:

The 2015 growing season in Coombsville was dry and hot, with an early fruit set. Although the cooling influence of the San Pablo Bay helped to temper the scorching summer heat, harvest was considerably earlier than usual. Lower yields meant outstanding quality in the grape clusters, whose concentrated flavor is evident in the glass.

Winemaker Notes:

Following harvest, the fruit was sorted by hand and cold soaked on the skins to impart vivid color and aromatics in the wine. Each clone was fermented separately to allow its distinct characteristics to emerge, before seamless blending. This Cabernet was aged 24 months in predominantly new French oak barrels, imbuing the wine with decadent spice notes.

Wine Specs:

Vintage: 2015
Varietal: Cabernet Sauvignon
Appellation: Coombsville, Napa Valley
Fermentation: French oak (90% new)
Alcohol: 14.8%, pH 3.84, TA .60g/100 mL
Release: September 2018
Cases: 140

