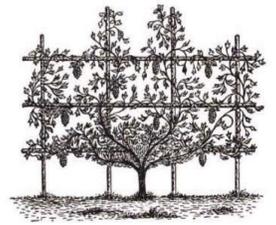




## 2015 Fluffy Billows Cabernet Sauvignon Technical Sheet



*Fluffy Billows*

### Harvest Notes

After three summers of drought, the vines woke up extra early in the spring of 2015. Luckily, frost was not an issue, but cool bloom-time temperatures led to light set and a small crop throughout California. 2015 was our warmest vintage since 2007, which is exuberantly expressed in the richness of the fruit's character. Harvest started a week earlier than normal and then temperatures cooled, allowing us to pick at a leisurely pace over the course of a month.

### Tasting Notes

As you'd expect from the warmest summer in Oakville in a decade, this is an opulent, fruit-forward Cabernet Sauvignon. Blackberry and ripe current are the wine's core fruit components, with a backdrop of cassis, eucalyptus, and a hint of licorice. Two years in French oak have added complex layers of cardamom, cedar, tobacco, and a touch of cinnamon. This vineyard site consistently produces Cabernets of great polish, making them a joy to drink while still young. The 2015 is a wine that will age, but, honestly, why wait? It drinks great right now!

### Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then sorted and de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was not necessary.

### Fluffy Billows 2015 Facts:

Harvest Date: Sept 12<sup>th</sup> to October 7<sup>th</sup>  
Varietals: 100% Cabernet Sauvignon  
Barrel Age: 22 months; 50% new French oak, 50% neutral oak  
Appellation: Oakville, Napa Valley  
Bottled: August 17<sup>th</sup>, 2016  
Bottle Size: 750ml  
Production: 1558  
Alcohol: 14.1% by vol.  
Total Acidity: 5.8g/L  
pH: 3.72

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