



TECHNICAL

Appellation: Central Coast

Winemakers: Chrissy Wittmann & Todd Ricard

Blend Composition:

92% Cabernet Sauvignon, 4% Petit Verdot, 3% Malbec, 1% Petite Sirah

Barrel Composition:

100% Barrel-aged, 30% new French, American, and Hungarian oaks

Wine Chemistry:

TA: 6.4g/L

pH: 3.77

Alc: 13.79% by volume

RS: 0.9g/L

Incoming Brix: 24°–25°

WILD HORSE

2015 CABERNET SAUVIGNON

—> *Central Coast* <—

In just over 30 years, Wild Horse Winery & Vineyards has grown from humble beginnings to take its place as one of the Central Coast's leading premium winemakers. We pride ourselves on sourcing our grapes from the best regions and vineyards within the Central Coast.

THE VINEYARDS

Sourcing from over 4 million acres along California's Central Coast, Wild Horse has the luxury of choosing from the finest vineyards year after year to produce consistently enjoyable wine. From Santa Barbara County to Monterey County, our Cabernet Sauvignon vineyards are exposed to a variety of climate and soil conditions, ultimately leading to a spice rack of different aromas and flavors.

VINTAGE

2015 began with a warm winter that brought an early bud break. Then, a cold May led to a weak fruit set. However, ample ripening time led to a lovely variety of flavors and aromas. The combination produced a light crop harvested early with stellar quality.

WINEMAKING

The grapes were delivered to the winery in the cool morning hours. The fruit was gently crushed with varying amounts of whole berries and pumped into both open and closed-topped fermentation tanks. From there, they were yeast inoculated and then pumped over two times per day during primary fermentation. Pressing occurred 10–20 days after yeast inoculation. The wine was racked off heavy solids to barrel for the completion of malolactic fermentation, aged in a mix of French, American, and Hungarian barrels, and racked once during its 12-month cellar life.

WINEMAKER NOTES

Our 2015 Central Coast Cabernet Sauvignon has aromas of blue fruit, candied currants, bramble fruits, forest floor, and oak spice. The mouthfeel is rich, with flavors of red velvet cake and dark fruit, balanced by a nice acidity. The finish is long, with complex tannins. Pairs well with a grilled steak, blue cheese burger with sautéed mushrooms and a side of truffle fries.

WILDHORSEWINERY.COM

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