

Retail: \$52.00



2015 CABERNET SAUVIGNON

Napa Valley « Broadsword Blend »

W I L L I A M
K N U T T E L

Vineyards

The “Broadsword Blend” was sourced mainly from vineyards in the Oakville and Rutherford sub-appellations of Napa Valley. Additional Cabernet Sauvignon from Howell Mountain and Atlas Peak was also blended. A dollop of Petit Verdot from a hillside vineyard in Dry Creek Valley was added to enhance structure.

Harvest

The 2015 growing season was uneventful, but in this fourth year of California’s drought conditions the vines finally reacted by reining in their productivity. Yields of all varieties in the North Coast were reduced by as much as 40%, and our Cabernet Sauvignon vineyards were no exception. Cluster counts were down significantly, and this was amplified by small cluster weights. Fortunately, temperate weather allowed normal maturation of those clusters, with full ripeness and complete seed maturation.

Winemaking

All lots were cold soaked for three to five days to enhance extraction of color and tannins, and then the must was warmed to initiate fermentation by native yeast. Maceration was extended as much as two weeks past dryness to maximize tannin resolution. After aging for 15 months in French oak (35% new) with quarterly rackings, the wine was bottled without fining in December 2016.

Tasting Notes

Vibrant violet in color, the Broadsword Blend features aromas of blackberry, ripe cherry, and oak spice. Assertive, well-balanced tannins argue for extended cellar aging, but the wine’s balance allows for immediate enjoyment. Decant for early drinking, and serve with grilled meats, rich cheeses and hearty winter fare. Alcohol 14.7%

BLEND: 95% Cabernet Sauvignon, 5% Petit Verdot

YIELD: 2.1 tons/acre (weighted average)

AGEING: 15 months in French oak, 35% new

William Knuttel also produces the Knuttel Family wines, featuring sub-appellated premium wines from the finest Sonoma regions, and he is co-owner and winemaker for Ottimino, an ultra-premium producer of Zinfandel in the Sonoma Coast region.

He was VP/Winemaker at Chalk Hill Winery from 1996 to 2003, specializing in ultra-premium Cabernet Sauvignon Chardonnay, and Sauvignon Blanc, and Dry Creek Vineyard’s Executive Winemaker from 2003 to 2011.

As owner/winemaker of Tria, 1995 to 2003, he produced fine Pinot Noir and Zinfandel. As Saintsbury’s wine-maker from 1983 to 1996, Knuttel established that brand as a leader in ultra-premium Pinot Noir and Chardonnay.

ABOUT THE LABEL ART:

Designer Jeffrey Caldewey captured William Knuttel’s kinetic wine world with Etienne-Jules Marey’s 1890 “chronophotograph,” in which multiple exposures are superimposed to show the complete motion of “le coup d’eepee.” The image metaphorically highlights the balance, finesse, power and poise valued by the wine-maker.