

FOG CATCHER

NINER WINE ESTATES



VINEYARD

2015 was a challenging year due to a combination of the extended drought and intensive winds during flowering in the spring. These tough conditions led to, in the worst cases, a 50% average lower yield in some of our blocks. However, this struggle produced small clusters with tiny berries, concentrated with flavor and color. Fog Catcher is always blended first, garnering the best of the vintage, and the high natural acidity and tannins make the 2015 vintage an extremely cellar worthy wine.

IN THE WINERY

We hand pick and ferment each block of our vineyards independently and after months of barrel aging we select the best barrels for our Fog Catcher blend. In 2015 a co-fermentation of Cabernet Sauvignon and Cabernet Franc formed the base of this formidable wine with all six other Bordeaux varietals bringing different elements of fruit, structure and spice. We composed the final blend and returned it to barrel as a single entity to age for a total of 29 months, achieving a layered flavor profile only achievable from this type of cohesive aging. This wine is built to age and will withstand years in the bottle. We encourage decanting prior to drinking which will elicit softer carnation, blackberry and vanilla bean flavors from the deeply hued wine.

VINTAGE	2015
BLEND	30% Cabernet Sauvignon, 24% Malbec 22% Petit Verdot, 14% Cabernet Franc, 5% Carménère, 5% Merlot
WINEMAKER	Patrick Muran
CLONES	337, 327, 595, 400
VINEYARD	81% Heart Hill, 19% Bootjack Ranch
AVERAGE BRIX	25.2
pH/TA	3.6/6.5 g/L
ALCOHOL	14.6%
AVERAGE YIELD	3.3 tons/acre
BARREL AGING	29 months
COOPERAGE	80% New French Oak