

NINER

WINE ESTATES

2015

FOG CATCHER

Heart Hill Vineyard & Bootjack Ranch

WINEMAKER

Patrick Muran

CLONES

337, 327, 595, 400,

ROOT STOCK

101-14, 1103P

HARVEST DATES

September 10th - October 2nd

AVERAGE YIELDS

3.3 tons/acre

AVERAGE BRIX

25.8°

PH / TA

3.6 / 6.5 g/L

ALCOHOL

14.9%

VINEYARD BLEND

81% Heart Hill Vineyard

19% Bootjack Ranch

VARIETAL BLEND

30% Cabernet Sauvignon, 24%

Malbec, 22% Petit Verdot, 14%

Cabernet Franc, 5% Carmenere, 5%

Merlot

COOPERAGE

80% New French Oak

20% Once-Filled French Oak



SITE

Heart Hill Vineyard produces dense, rich and complex wines that beg to be cellared while Bootjack Ranch fruit offers a compliment of elegant dark cherry flavors. Together the two sites provide ample room for our winemaking team to pick and choose their favorite Bordeaux lots to create this powerful, layered and structured flagship blend each year.

IN THE 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 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 for 4-5 hours prior to drinking which will elicit softer carnation, blackberry and vanilla bean flavors from the deeply hued wine.