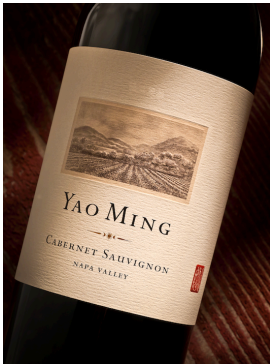


YAO MING 2015 NAPA VALLEY CABERNET SAUVIGNON

TASTING NOTES:

Appearance exhibits a deep ruby hue. Aromas are layered with berry and flavors of cherry, cassis and plum. There is a core minerality with lavender tones. The oak is well integrated and has nice toast aroma with hints of vanilla and wild sage. On the palate the wine is lush and firm but also has mature tannins and supple texture. This wine can be enjoyed now and will age for 10 years.



The 2015 growing season was a low yielding vintage in the Napa Valley due to set. We had good balance on the fruiting wire. This is a year that makes the winemaker focus on intense purity and bring out the essence of the vintage.

WINE FACTS:

- **Vineyards:** Vineyards range from our bench land site in Yountville to Northern St. Helena. The clonal selection includes Cabernet Sauvignon 337, 4 and 6. The soils are alluvial fan and volcanic rock at an elevation between 70– 548.6 meters (200–1800 feet) above sea level.
- **Harvest:** Early through late October 2015. Grapes were harvested at an average of 25.2°Brix.
- **Winemaking:** Fruit was rigorously hand-sorted and fully destemmed to small stainless steel tanks with light crushing. Cold soaks (5-7 days), warm fermentations between 29– 32°C (85-90°F), and moderate pumpovers twice each day. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for malolactic fermentation (ML). Racking was twice per year with only one *assemblage* being done to allow the blend to “marry” in barrel. Barrels for final blend were hand selected by taste. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates. Bottled without filtration.
- **2015 Blend:** 91% Cabernet Sauvignon, 5% Merlot, 2% Cabernet Franc and 2% Petit Verdot.
- **Cooperage and Aging:** 65% new barrels; 100% French Oak
Total time in barrel: 18 months
- **Bottling:** December 2015 2,600 cases produced.
- **Final bottling technical information:**
 - ❑ pH: 3.61
 - ❑ TA: 5.8 g/L
 - ❑ Alcohol: 14.2 %
- **Release date:** Early 2018