



ABOUT THE VINEYARD...

Gilbert Perez's two acre vineyard in the southwestern corner of the appellation, only nominally protected by the coastal hills and open to the maritime influence of the Pacific Ocean, is the single source for these grapes. The soils here are sandy loam and very well drained, typical for the Russian River Valley. The cooler sections of Russian River, near Sebastopol, are known for producing explosive and aromatic fruit flavors balanced with acidity and earthy aromas. All seventeen rows are planted with Dijon 115 clones, which tend to add perfumed aromas and light spice notes to the lush fruitiness obtained from the soils.

ABOUT THE VINTAGE...

Small but intense, the 2015 vintage did not give us a lot of fruit to work with but what we received yielded outstanding wines. The drought continued and its effects were only exacerbated by unseasonable weather – warm in the winter on into spring resulted in early bud break, yet cold weather during flowering resulted in an uneven fruit set, which ultimately meant smaller crops. Once summer arrived, it brought warmth with it and led to another early harvesting vintage. Attention to detail in the vineyard meant that the grapes that made it to harvest were high quality . . . giving us wines with exciting flavors and a lot of personality!

ABOUT THE WINE...

We fermented in our one ton, open-top tanks, layering the bottom 25% of each tank with whole clusters of fruit, adding structure and spice notes to the back palate and balancing the otherwise plush fruit of Gilbert's Vineyard. A warm fermentation with a combination of native and isolated Burgundian yeasts produced excellent and focused flavor extraction, complemented with traditional punch-downs by hand. The wine was aged entirely in Francois Freres cooperage, half new, and racked once, gently, prior to bottling. Grapes, must, and wines were moved using gravity through to the barrel and using inert gas through racking and bottling. 150 cases produced.

TASTING NOTES...

Intensely spiced and fruity aromas of strawberry and black cherry mix with cinnamon hazelnut and fresh herbs as an introduction to this hedonistic blend of fresh fruit and earthy spice. The wine opens to a broad and firmer than usual mid-palate of various black berries and cassis. The opulence and strength of flavor in this vintage is reminiscent of the outstanding 2010 vintage that has held especial vibrancy of characteristic flavors for years. The palate is elevated and brightened with a refreshing acidity that welcomes this wine to the table. Dried flowers, fresh berries, sweet cranberry orange, and baking spices are revealed in the satisfying finish.

ANCIEN WINES • TEL(707)255-3908 • 4047 EAST THIRD AVE NAPA, CA