

BARNETT VINEYARDS  
*Spring Mountain District*  
NAPA VALLEY

**Rattlesnake**  
**Cabernet Sauvignon**  
**Spring Mountain District**  
**2015**

<b>Harvest Date:</b>	October 6 <sup>th</sup> , 8 <sup>th</sup> , 20 <sup>th</sup>
<b>Grape Source:</b>	100% Estate Fruit
<b>Blend:</b>	100% Cabernet Sauvignon
<b>Aging:</b>	22 months in French Oak Barrels, Mixed Coopers Medium + toast oak, 90% new
<b>Alcohol:</b>	14.5%
<b>Total Production:</b>	44 Barrels
<b>Release Date:</b>	October 2017
<b>Winemaker:</b>	David Tate

**Vineyard & Vintage Notes:** Rattlesnake hill is a small rocky knoll on the estate, located at 2050 ft elevation on Spring Mountain. The hills position allows optimal sun exposure while being above the fog line. Since the inception of this wine in 1991 we have sought out only the very best of our Estate Cabernet Sauvignon on Spring Mountain to complement its complexity. We work diligently in the vineyard and the winery on keeping all our small lots separated. Then we examine these lots for the complexity, intensity and power to match the hill. Only these small estate lots that are deserving come together to form our proprietary top tier, Rattlesnake. The 2015 season created an unwanted anomaly atop Spring Mountain. During flowering a storm system came in causing a lack of pollination and a drastic reduction in the later crop. We always talk of low yields where we are on top of the mountain, but 2015 was our lowest ever, approximately 50% below average. The remainder of the season was warm, and the remaining fruit resulted in a very concentrated layered wine.

**Winemaking Notes:** The small estate lots when harvested were cold soaked for 2-3 days and fermented in small bins and tanks; punched down or pumped over 2 to 3 times a day. The maceration times were 17 to 19 days, a little shorter than previous years, due to the need to restrict the tannin extraction from the thick skins. Once fermentation was complete the wine was pressed off into 90% new French oak barrels for aging. The wine has been racked four times during its near two year maturation time in the cellar.

**Tasting Notes:** The core and rim of the wine is dark purple. Layers of blackberry, tobacco and cedar are immediately apparent, as well as mocha, black licorice and wet volcanic rock. The palate is silky and viscous as chalky tannins begin to emerge. More dark fruit, crushed violets and a full spectrum of spices appear on the palate as the mountain acidity begins to balance the tannins out. The long cocoa finish adds a beautiful element to this young wine. Cellaring for two decades would allow for amazing bottle bouquet development to complement the power of this classic wine (2037-2040).