



2015 ADAMVS CABERNET SAUVIGNON 'TÉRES'

VINTAGE

The 2015 growing season provided for another impeccable vintage at ADAMVS. Low rainfall and a generally warm winter set the stage for early bud break at the Estate. Crop levels were lower than average due to dry conditions as we endured the fourth year of drought in a row. Low vigor in the vineyard produced small berries with concentrated flavors, and thus the 2015 wines are aromatic with a sauve texture that lends the wines great finesse and balance.

SENSORY

The 2015 TÉRES bears beautiful notes of Bing cherry, menthol and lavender. The gorgeous aromas of baking spices infused with site-driven characteristics of iron and slate give this wine a stunning lift. On the palate fine-grain, coating tannins are balanced by a satisfying touch of acidity. Flavors of blackberry and rich chocolate ganache linger over the course of a long, structured finish. Enjoy now or cellar for five to ten years to experience full maturity.

TECHNICAL

COMPOSITION | 94% Cabernet Sauvignon, 4% Merlot, 2% Cabernet Franc

HARVEST | September 12th – October 9th, 2015

DAYS ON SKINS | Average of 21 days

AGING | 22 months in 75% new French oak

RELEASE | October, 2019

SERVING | Decant at 55-60° Fahrenheit for one hour