



2015 ADAMVS CABERNET SAUVIGNON 'ADAMVS'

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 ADAMVS Estate Cabernet Sauvignon is our flagship; produced in miniscule quantities, this wine captures the greatest potential of our Estate. Deeply aromatic with notes of black fruits, nuance of vibrant purple flowers and tobacco leaf. On the palate the wine is balanced with a smooth coating tannin. The structure and texture are pure, vibrant, focused, and elegant with a powerful, yet ethereal energy. Drink now decanted, or savor the depth of complexity over the next twenty-five years.

TECHNICAL

COMPOSITION | 100% Cabernet Sauvignon

HARVEST | September 21th – October 14th, 2015

DAYS ON SKINS | Average of 28 days

AGING | 22 months in 95% new French oak

RELEASE | October, 2019

SERVING | Decant at 55-60° Ferenheit for two hours