

LIBRARY COLLECTION WINE

CALISTOGA, CA, 94515, SALES@ELEMENTARYCELLARS.COM, WWW.LIBRARYCOLLECTIONWINE.COM

2015 VOLUME IV CABERNET SAUVIGNON

OAKVILLE, NAPA VALLEY

Growing Season

2015 feels a lot like 2013. A much smaller harvest this year compared to the previous three, this year really does showcase the extensive drought that hit California hard. The drought conditions towards the maturation phase of berry development gave us small concentrated clusters of grapes; perfect for making intense and concentrated aromatic wines albeit in limited quantities. Expect good quality, dark color and the potential for some great structured, extracted wine.



Artist

Christina Leta was born in Monterey, CA, where she also received her Bachelors of Arts Degree in 2010. In 2012 Christina moved to Los Angeles to start her professional career, becoming an award-winning artist painting women's portrait in watercolor. Her work has been featured in Pacific San Diego Magazine, Volition Magazine, The Creators Project, the AGES Modern Woman Meeting in Brisbane, Australia,

& other art & health platforms. Christina has also participated in charitable events, helped shape lessons in art education, & as of 2016 has begun translating her art into public murals. Christina also curated for SugarMynt Gallery in South Pasadena, CA, working to build & promote a community of Los Angeles based artists through themed exhibitions. Working under the artistic alias defectivebarbie, her work is known for its contemporary style using negative space in combination with abstraction & realism. Her dripping, dissolving & disappearing portraits continue to explore the depths of inner & outer beauty through evocative emotional introspection, pulling her subjects apart to reveal the complicate layers beneath their surface. (Shown "**Combustible**" Volume IV Napa Cabernet Artist **CHRISTINA LETA**)

Winemaking Facts

Composition: 100% Cabernet Sauvignon

Appellation: Oakville, Napa Valley.

Bottling Date: June 26th 2017

Case Production: 50 cases (12x750ml)

Barrel Regime: 18 months in 100% new French oak. Natural malolactic fermentation.

Bottled unfinned and unfiltered.

RRP: \$75 per 750ml bottle

Tasting Notes

Color; The core of a red rose, bring rose petals along the glass edge leaving a magenta hue. Dense Concentrated Fruit. More so than the 2014, but less viscous than the 2013. Nose; New French Oak / Cherry / Dark Chocolate. Alcohol is very subtle for a full-bodied Napa Cab that is this young. Palette; Smooth velvety tannins, cherry and currant. Nice acidity. Slight anise along with the earthiness rounds out the palate. Very much in line with the 2013 vintage. Drink; Do your best and try to give it a at least a year or two in bottle, or buy one for now and one for later. Winter 2018-2030 - Expected release is Oct/Nov. *Decanted for 2hrs, examined again after 24hrs open time. Topped with white wax. - *Robin Akhurst & Brian Schmaltz (October 29th 2017)*