

*Mathew Bruno*  
*Napa Valley*

**2015**

**NAPA VALLEY CABERNET SAUVIGNON**

**VINIFICATION & TASTING NOTES**

Our 2015 Mathew Bruno Cabernet Sauvignon is a salute to the characteristics and complexity of exemplary Cabernet Sauvignons sourced from Rutherford. Our Cabernet Sauvignon is an intensely deep colored wine, with a balanced round mouthfeel, supported by supple soft tannins. The variety bouquet of this single vineyard wine is profound upon removing the cork, inviting an immediate desire to taste. Flavors of black currant, cherry and plum are bookended by spice, subtle vanilla and toasty notes across layers of velvety tannins. The taste evolves into a delightfully smooth finish. The wine is ready to enjoy today and will age gracefully for years to come.

**ACCOLADES**

Robert Parker's, The Wine Advocate - Rated 91 Points

Composed of 100% Cabernet Sauvignon from Rutherford, the medium to deep garnet-purple colored 2015 Cabernet Sauvignon has a seriously medicinal nose with fried herbs and pepper over a core of crème de cassis and baked plums plus a hint of potpourri. The palate is full-bodied, rich and concentrated, with chewy tannins and an herbal lift on the finish.

Jeb Dunnuck - Rated 95 Points

The 2015 Cabernet Sauvignon is 100% Cabernet Sauvignon from the Beckstoffer Georges III Vineyard that was brought up in a mix of new French and American oak. Its deep purple color is followed by a gorgeous wine that's a spitting image of class and finesse. Currants, high-class oak, hints of crème de cassis and crushed flowers all flow to a layered, full-bodied, multi-dimensional beauty that does everything right. With fine tannin, beautiful purity of fruit and a great finish, it's going to benefit from short-term cellaring yet keep for two decades.

James Suckling - Rated 90 Points

A big and juicy red with plum and berry character. Full and layered with velvety tannins and a flavorful finish. A little overdone but still attractive. Drink or hold.



VARIETAL COMPOSITION	100% Cabernet Sauvignon
ALCOHOL	14.9%
TITRATABLE ACIDITY	6.33 g/L
PH	3.52
GLUCOSE/FRUCTOSE	0.0 g/L
CASES PRODUCED	241