NORTHERN GALE 2015

Winery: Stormy Weather Wine Winemaker: Cameron Woodbridge

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GROWING SEASON

2015 had an early start after a mild and dry winter due to the drought. This was complicated by cool weather in May when fruit is setting followed by an unusually hot season with 26 days over 100 deg. Harvests

typically came in 40% short and ours was no exception.

VINIFICATION

Fermented in small format stainless steel tanks. Cold soaked 5 days prior to fermentation. Temperature maintained below 80 degrees and a post ferment extended maceration of an additional 5 days. Malolactic fermentation occurred in barrel with aging on lees for at least 1 year.

Cooperage: 30% New French Oak, 70% Neutral French Oak

Barrel Aging: 30 months

Bottle Aging: 5 months prior to release in 2017

Production: 264 cases (750ml)

TASTING NOTES

Jeb Dunnuck: The 2015 Northern Gale is all Cabernet Sauvignon raised in 30% new French oak. It's another rock star wine from winemaker Cameron Woodbridge and offers a charming, forward style in its kirsch and black cherry fruits, cedarwood, spice, and lead pencil aromatics, silky tannins, and layered, mouthfilling texture. It can be drunk today with plenty of pleasure but will keep for 15-20 years as well.

94 Points Jeb Dunnuck (1/31/2019)

Wine Advocate: Composed of 100% Cabernet Sauvignon aged 30 months in 30% new French oak plus an additional five months in bottle, the medium to deep garnet-purple colored 2015 Cabernet Sauvignon Northern Gale gives up notes of crushed blackcurrants, blackberries and black cherries with touches dark chocolate, licorice and earth. The palate is full, firm and concentrated with layers of vibrant fruit and great length. 264 cases produced.

Anticipated maturity: 2018-2035.

95 Points Lisa Perrotti-Brown (Wine Advocate Oct 2018)



APPELLATION: Calistoga, Napa Valley

100% Cabernet Sauvignon VARIETAL:

HARVESTED: September 2015

ALCOHOL: 14.8%