

VITAE BONAE

NOBLE VINES

COLLECTION

337

2015 CABERNET SAUVIGNON

For centuries, vintners have singled out individual vines that produce exceptional grapes. A select few have stood the test of time, and have been granted numbers to distinguish them. Noble Vines.

BEHIND THE NUMBERS

"Vines perform at their best when they are planted in the type of soil and climate from which they originated. Cabernet Sauvignon vine selection 337, one of about 75 registered and numbered vine stocks, originated in the clay soils of the great châteaux of Bordeaux, France – a perfect match to our aptly named Clay Station vineyard on a raised knoll in Lodi that catches the cool breezes blowing in from San Francisco Bay. Before Noble Vines, Clay Station's Cabernet Sauvignon 337 were used in prestigious wines selling many times the price of Noble Vines, such is the quality of these precious grapes.

"Cabernet Sauvignon 337 has a distinct flavor profile compared to other Cabs, with more berry flavors than plum or cherry, and a notable lack of herbaceous notes. It is no wonder it is so famous in Bordeaux."

– Charlie Hossom, *Wine Grower, Noble Vines*

WINEMAKING

Cabernet Sauvignon 337 ripens earlier than other Cab selections, and develops layers of flavors from there, so we have the opportunity to pick when exactly when the grapes offer the flavors we want. It is a partnership with the grapes, rather than us impatiently asking them, "Are you ready yet?" Winemaker James Ewart ferments this Cabernet Sauvignon 337 a bit warmer than other reds, thereby hastening the process and allowing James to control extraction. With Cab, it's easier to go faster and apply the brakes than go slow and try to give it the gas. We give the wine added complexity by blending lots from additional Cabernet Sauvignon vine selections, making for a very tasty, classic, Cabernet Sauvignon.

TASTING NOTES

Cabernet Sauvignon 337 exudes vibrant aromas of black cherry, ripe currant, fresh herbs and lightly roasted coffee. Smooth tannins and balanced acidity support core flavors of blackberry, black cherry and chocolate, intertwined with spicy black pepper accents on the finish. This wine can be enjoyed on its own or with herb-roasted pork loin, baked chicken or barbecued steak and sautéed mushrooms.

TECHNICAL DATA

Appellation **Lodi, California**

Alcohol **14.0%**

Total Acid **0.59 g/100ml**

Final pH **3.57**



ACCOLADES

93 POINTS. "DELICIOUS." *The Tasting Panel*
JUNE 2017 - VINTAGE 2014

FOUR STARS. *Restaurant Wine*
JULY 2017 - VINTAGE 2014

90 POINTS. BEST BUY. *Wine Enthusiast*
JUNE 2016 - VINTAGE 2013



Vine Stock 337

Vine Origin
Bordeaux, France

Home Vineyard
Clay Station Vineyard,
Lodi