

Herrera

2015

REBECCA CABERNET SAUVIGNON

WARM • INSPIRING • GENTLE

STARTING IN THE VINEYARD

The 2015 vintage started with an unseasonably warm late winter and spring, which led to early bud break. However, in May a cold snap destroyed many of the flowers which led to shatter (uneven fruit set). Additionally, there were drought conditions and thus all of this amounted to a very early harvest of remarkably low yields but very high quality.

TO THE CELLAR

Our goal is to allow the fruit to be the star and show Coombsville AVA at its finest. The wine is aged for 30 months in 100% new French oak, resulting in a luscious and harmonious wine.

IN YOUR GLASS

The inky color gets your attention, and captures you with aromas of raspberry and cherry cordial, florals, and cinnamon spice. A silky entry transports the aromas to the palate, adding in dark chocolate, tobacco and leather with hints of eucalyptus, spice and vanilla that persist throughout the silky finish.

ON YOUR TABLE

Try with a classic red wine braised beef short ribs, topped with Gorgonzola, or pan seared filet mignon with creamed exotic mushrooms.



Vintage 2015

Varietal 100% Cabernet Sauvignon

Appellation Coombsville

Vineyard Rebecca

Oak 100% new French oak

Aging 30 months

Alcohol 14.7%