

# 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

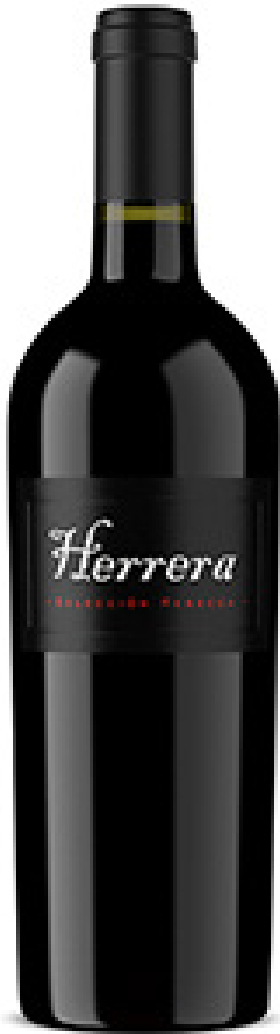
Our goal is to allow the fruit to be the star and show Coombsville AVA at its finest. The wine is aged for 30 months in 100% new French oak, resulting in a luscious and harmonious wine.

### 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** Carpignano

**Oak** 100% new French oak

**Aging** 30 months

**Alcohol** 14.7%