THE VINTAGE
The 2015 growing season started with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set which ultimately resulted in much smaller crop in 2015.

VINIFICATION & BARREL
Heavy pump over regimes during fermentation led to massive amounts extraction, giving the wine layers of complexity. After primary fermentation was complete, some of the wines remained on the skins for up to 30 days of extended maceration to resolve the tannin structure. The wines were then drained to 100% French oak, 70% of which were new, utilizing a mix of Bossuet, Taransaud, Sylvain, Artisan, Ana Selection and Orion barrels. The Quixote wines rested on the lees for 6 months before racking in early April. Barrel aging lasted 20 months before bottling.

TASTING NOTES
Delightful cigar box, cocoa, coffee and smokey aroma join a mouthfeel of velvety, bold tannins. Flavors continue with savory, tobacco, anise and toasted oak.

TECHNICAL
ALCOHOL: 14.6%
pH: 3.83
TA: 5.9 g/L
HARVEST DATES: SEPTEMBER 4 - 10, 2015
BOTTLING DATE: JUNE 12, 2017