



VENGE 2015 SILENCIEUX CABERNET SAUVIGNON, NAPA VALLEY

7 DISTINCT NAPA VALLEY VINEYARDS

VENGE'S CALISTOGA ESTATE "BONE ASH VINEYARD", CALISTOGA

VENGE'S OAKVILLE ESTATE VINEYARD, OAKVILLE

RENERIA'S OAKVILLE 88 VINEYARD, OAKVILLE

FREDIANI VINEYARD, CALISTOGA

ITIG VINEYARD, CALISTOGA

SOMMERSTON VINEYARD, CHILES VALLEY

GARVEY FAMILY VINEYARD, RUTHERFORD



96% Cabernet Sauvignon
2% Petite Verdot
2% Cabernet Franc

Despite the continuance and impact of the lingering drought, the 2015 vintage from our estate properties and our managed relationship vineyards is coming out as a superior effort. This is in large part due to state-of-the-art sorting technologies that were implemented at our winery in 2012. Our 2015 Cabernets are beautifully concentrated, powerful wines and not to be missed by the collector and enthusiast alike.

Fresh roasted coffee, sweet cassis and aromatic blue fruits lead the way to full bodied deliciousness. Much like the 2013 vintage, 2015 is dense and compact, with firm tannins that fully support the cascade of mouth coating flavors. The finish is remarkably lengthy and complex. This wine is approachable upon release and cellar worthy in proper aging conditions. Best now through 2028.

IN THE VINEYARD

The heart and soul of this wine is its vineyard sourcing and we have stellar new locations going into this gem. The diversity of fruit sourcing that created this wine is a testament to our efforts to increase quality across the board with the production of Silencieux Cabernet Sauvignon. Due to severe drought, we witnessed 45% reduction in yields in most vineyard locations and experienced one of the earliest harvest dates on record. Conditions were challenging and at paces that pushed us to achieve our standard for excellence. We benefited tremendously from doubling our employed harvest interns and state-of-the-art sorting systems that culled only the best berries for production, leaving us "caviar" as a base to produce the 2015 vintage. The result was a fruit base that was beautifully balanced and on par with 2012, 2013, and 2014 vintages.

IN THE CELLAR

100% gravity flow was deployed in the production of this wine. The fruit was hand picked and gently processed using our state-of-the-art Pellenc sorting and destemming system, producing what we describe as "fruit caviar." The pristine, whole berries were moved via elevator belt into a combination of small stainless steel, concrete tank fermenters, and open-top *barriques*. Time on skins lasted 15 to 30 days. The fruit was then separated to "free run" and "light press" fractions. The finished wine was aged in 65% new, tight grained, French Oak barrels for 18 months. We employ a variety of cooperages for Bordeaux varieties including Boutes, Sylvain, Taransaud, Gamba and Alain Foquet. 100% native, spontaneous yeast and malolactic fermentations were also key ingredients in the making of this wine. The gentle use of gravity flow winemaking, whenever possible, is carefully exercised throughout the making of this and every Venge wine. Bottled unfiltered.

1,490 Cases Produced