



2015 Rothwell Hyde

NAPA VALLEY

Rothwell Hyde defines the relationship between the vineyards, our farming methods and our philosophies in the winery. Every vintage provides opportunities to select and harvest fruit from the different sites and ferment those grapes together to form the core lots of Rothwell Hyde.

Although the actual blends will differ from year to year, the work is regimented, diligent and focused. Each Rothwell Hyde fermentation is put to barrel separately, aged for one year, then blended and put back to barrel for an additional year before bottling. The wine embodies our belief that by co-fermenting across vineyards and varieties we can achieve the truest expression of vintage.

The three fermentations that make up the blend for the 2015 Rothwell Hyde span the entire harvest. On September 10, we picked Cabernet Sauvignon and Cabernet Franc from Madrona Ranch, Cappella and Thorevilos. Nearly a week later we made another selection of the same, including a small amount of Merlot from Thorevilos. Finally, on October 7, Cabernet Sauvignon from Las Posadas and Petit Verdot from Las Posadas were fermented together to form the final component. The resulting blend is 52% Cabernet Sauvignon, 29% Cabernet Franc, 11% Merlot, 4% Petit Verdot, 4% Malbec.

INAUGURAL VINTAGE: 2001

VINEYARD

COMPOSITION:

Madrona Ranch, Cappella,
Thorevilos, Las Posadas

VARIETIES:

Cabernet Sauvignon, Cabernet
Franc, Petit Verdot, Merlot,
Malbec

HARVEST DATES:

September 10, 16, October 7

PRODUCTION:

12 Barrels

BOTTLED:

December 2016

RELEASE DATE:

March 2019

WINEMAKER:

Brad Grimes

PROPRIETOR:

David Abreu