



SIMI

VINT. 2015

Alexander Valley

CABERNET SAUVIGNON

SIMI. SYNONYMOUS WITH SONOMA COUNTY

When Giuseppe and Pietro Simi immigrated to Northern California, they settled in Sonoma County because it reminded them of their native Tuscany where wine had been made for centuries. In 1876, they founded SIMI in Healdsburg, California. Today, we're still making wine from diverse Sonoma County grapes in the same stone cellar built in 1890.

VINEYARDS

Alexander Valley was shaped by dramatic geologic activity—from an ancient landslide that changed the course of the Russian River to earthquake upheavals that redistributed entire mountaintops. The region's incredible diversity of soil types and microclimates produces wines with velvety textures and bright, luscious flavors. SIMI Alexander Valley Cabernet Sauvignon reflects the best of Alexander Valley, where Cabernet Sauvignon grapes tend to offer blackberry and mulberry fruit, soft, ripe tannins, and a bit of spice for added interest.

VINTAGE 2015

2015 was a great growing season for red varietals. Spring began with minimal rain. Warm weather set up an early growing/ripening season with moderate daytime temperatures of 85–92°F, giving full fruit expression. Cool nights and foggy mornings made for a slow, gentle ripening. We began picking the fruit for this wine on September 9 and finished on October 20. Our Brix at harvest ranged from 24 to 27.1 degrees.

WINEMAKING

We turned to two of our estate vineyards, Los Amigos—a classic valley floor vineyard, and Red Fan—a foothill vineyard with great sun exposure, to form the backbone of this wine. We also used fruit from other noted Alexander Valley vineyards, including Encinos, Big River, Hoot Owl Creek, Hoffman, and Belle Terre.

We blended in 2% Cabernet Franc to add an element of spice and cassis, and 13% Merlot to add softness and suppleness. 1% Malbec and 1% Petit Verdot add even more dimension to the aromatics and rich fruit flavors. During fermentation, the developing wine remained on the skins for 22 days to increase extraction and color. All of the wine underwent a secondary, malolactic fermentation and was then aged in small oak barrels (25% new) for 14 months.

WINEMAKER NOTES

SIMI 2015 Alexander Valley Cabernet Sauvignon is dark garnet in color with a ruby edge. Toasty oak frames and adds depth to dark fruit aromas of blackberry, plum, and black cherry, leading into intriguing notes of cocoa, cassis, pepper berry, and cedar. Black fruit dominates the entry followed by plum and black cherry with a spicy, lifted mid-palate. A bit of peppery cassis leads the finish with some roasted coffee notes and supple yet firm tannins. Our Alexander Valley Cabernet Sauvignon is incredibly food friendly and not a puzzle to pair with. It will bring out the best in grilled steaks with roasted mushrooms, Moroccan spiced lamb, and braised duck breast with carrot purée.

WINEMAKER: Susan Lueker

VINTAGE: 2015

VARIETAL COMPOSITION:

83% Cabernet Sauvignon, 13% Merlot, 2% Cabernet Franc, 1% Petit Verdot, 1% Malbec

APPELLATIONS: Alexander Valley (90%), Sonoma Valley (4%), Dry Creek Valley (6%)

VINEYARDS: Los Amigos, Red Fan, Encinos, Big River, Hoot Owl Creek, Hoffman, Belle Terre

FERMENTATION: 100% stainless steel; average of 22 days on the skins; 100% malolactic

AGING: 14 months in 100% small French and American oak barrels; 25% new

BARREL CHARACTERISTICS: Caramel, toast, baking spice, smoke

COOPERS: Saury, Taransaud, Radoux, Nadalie, Vicard, Deptos

TOTAL ACIDITY: 5.8 g/L

PH: 3.77

ALCOHOL: 13.5%

RELEASE DATE: December 2017

SUGGESTED RETAIL PRICE: \$24.99