

2015 K Ovide Cabernet Sauvignon/Syrah

Pencil lead, forest floor and cooked meat begin this journey. It takes an important place in the history of Walla Walla's "The Rocks." Structured, noble and complex. Another one of a kind.

Current & Past Scores

95 Points, Jeb Dunnuck (formerly of Robert Parker's Wine Advocate)

"The 2015 Cabernet / Syrah Ovide Jack's Vineyard is named after Charles' father and comes from a site next to River Rock, both in the Rocks region of the Walla Walla Valley. A blend of 70/30 Cabernet Sauvignon and Syrah, its deep ruby color is followed by a terrific bouquet of blackcurrants, tapenade, dried earth and dried herbs. It's rich, full-bodied, and concentrated, with beautiful depth."

93 Points, Robert Parker's Wine Advocate

"A blend of 70% Cabernet Sauvignon and 30% Syrah, the 2015 Ovide Jack's Vineyard is wild and characterful, bursting with aromas of grilled meats, licorice, ripe blackberries, espresso roast and black olives. Rich and supple, it's full-bodied, velvety and layered, concluding with a savory finish. It doesn't boast quite the length or intensity of the portfolio's true high points, but it's nicely balanced and undeniably flavorful!"

Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

Jack's Vineyard (100%): Stony, ancient riverbed, located on the floor of the Walla Walla Valley. Very cobbly, Freewater, loam-cobbles over gravel over sand, dried riverbed. In the rocky soils of this part of the valley, low vigor keeps flavors concentrated. Planted in 1999.

Vintage

The 2015 harvest was the warmest vintage in recorded history, with fantastic viticulture and a great extended harvest. Because of this, we were able to make some of the most incredible wines to date. The vintage was dry and long with an early bud break and late harvest that had cool evenings to guarantee incredible quality. The 2015 wines have big complex flavors, good acidity and great balance.

Blend

70% Cabernet Sauvignon; 30% Syrah

Appellation

Walla Walla Valley

Production

Yield: 1.8 tons per acre

whole berry fermentation (Cabernet) whole cluster fermentation (Syrah)

Yeast: native 43 days on skins

35% new French oak barriques

22 months barrel-aged on lees

Wine Analysis

5.2 g/L titratable acidity 3.73 pH

13.5% alcohol No residual sugar

UPC

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SUBSTANCE

B. Leighton