Wandering Star 2015

Winery: Stormy Weather Wine

Winemaker: Cameron Woodbridge

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Growing Season

2015 had an early start after a mild and dry winter due to the drought. This was complicated by cool weather in May when fruit is setting followed by an unusually hot season with 26 days over 100 deg. Harvests typically came in 40% short with shattered clusters and ours was no exception.

Vinification

Fermented in small format stainless steel tanks. Cold soaked 5 days prior to fermentation. Temperature maintained below 80 degrees and a post ferment extended maceration of an additional 5 days. Malolactic fermentation occurred in barrel with aging on lees for at least one year.

Cooperage: 80% New French Oak, 20% Neutral French Oak

Barrel Aging: 30 months

Bottle Aging: 6 months prior to anticipated release in 2018

Production: 172 cases (750ml)

Tasting Notes

Jeb Dunnuck: Not far off the quality of the Cabernet Sauvignon, the 100% Cabernet Franc 2015 Wandering Star reveals a ruby/purple color as well as a complex array of earthy dark fruits, damp earth, spring flowers, and hints of vanilla. It's a gorgeously layered, seamless Cabernet Franc that has moderate tannins, terrific balance, and a great finish. It will deliver the goods over the coming 10-15 years.

94 Points Jeb Dunnuck (1/31/2019)

Wine Advocate: Made of 100% Cabernet Franc aged 30 months in 80% new French oak, with an additional six months in bottle, the medium garnet-purple colored 2015 Cabernet Franc Wandering Star gives up a beautiful resiny nose with a core of kirsch, redcurrants and mulberries plus pencil shavings, menthol and earth. Full and rich with an herbal lift and grainy tannins, it finishes long and perfumed. 172 cases produced.

Anticipated maturity: 2018-2030

91 Points Lisa Perrotti-Brown (Wine Advocate Oct 2018)

Appellation:	Oakville, Napa Valley
Varietal:	100% Cabernet Franc
Harvested:	September 2015
Alcohol:	15.1%