Pellet Estate®



HENRY'S RESERVE

HARVESTED September 14th, 2015 WINEMAKER Tom Rinaldi

AGING 21 months, 100% new French Oak VINEYARD Pellet Vineyard®

BOTTLED June 20th, 2017 APPELLATION St. Helena

ALCOHOL 14.7% RELEASE PRICE \$125

COMPOSITION 86% Cabernet Sauvignon PRODUCTION 88 cases 750 ml

Composition 14% Merlot

ESTATE NOTES

Pellet Estate produces Chardonnay from the Sunchase Vineyard, and Cabernet Sauvignon from grapes grown exclusively in our historic Pellet Vineyard*, a site that has been producing grapes for over 150 years. The Pellet Vineyard's origin begins in 1859, when pioneer winemaker Henry Alphonse Pellet was hired by John Patchett to make wine from his grapes near the city of Napa. Charles Krug had also begun to make wine in 1858, and Henry Pellet became the second commercial wine maker in Napa County. Formally established in 1863, the Pellet Vineyard was among the first vineyards in Napa Valley intended for producing grapes for wine for consumers at large, rather than family & friends. In 1863, Pellet purchased 45 acres of land south of the town of St. Helena next to his neighbor, Dr. G.B. Crane, and planted 38 acres in vineyards. Our label depicts the dawn of the age of electrification, the era when Pellet illuminated the path towards modern viticultural and winemaking methodology, and with it, the high quality and age-worthy wines that define Napa Valley.

VINTAGE NOTES

2015 was a low yield vintage, but the fruit that produced some of our most intense wines, and is truly built for the future, but approachable now with advance decanting. The 2015 produced very small berries, translating into a higher ratio of skin to juice ratio, and this wine has some grip. We had a pretty even growing season, and the weather was generally temperate, dry, and consistent all thru harvest. We picked the Merlot and Cabernet under the ideal conditions in early and mid-September, and believe that 2015 will turn out to be yet another new pinnacle for our Estate - following triple back to back stellar vintages for 2012, 2013 and 2014, and in our opinion 2015 will be a vintage we will all wish we had more of.

WINEMAKING NOTES

We hand sorted our grapes both prior to and after de-stemming, and following a four day whole berry maceration and cold soak, we began primary fermentation. After nearly three weeks, the wine was gently pressed-off and racked to 100% new Darnajou and Ermitage 36 month-aged tight grain French Oak barrels to complete a slow secondary fermentation for another few months. This year's Reserve features 86% Cabernet Sauvignon (50/50 Clones 4 & 337), and 14% Merlot, which yielded just over three barrels, then hand blended from the top barrels in our progam.