



“Give me a place to stand, and I will move the Earth.”
 – ARCHIMEDES

2015 ARCHIMEDES

Considered one of the greatest mathematical minds of all time, Archimedes of ancient Greece was a physicist, astronomer, engineer, and inventor. The lever, compound pulley, and hydraulic screw are among his many inventions. As legend has it, Archimedes defeated the Roman army at sea by creating enormous reflective devices which harnessed the sun’s rays to ignite and burn their ships. The painting reproduced on our label memorializes this amazing moment in history. Having admired this great innovator, Francis Ford Coppola’s grandfather, Augusto, named his first son Archimedes. With this wine we pay homage to Uncle Archimedes, a man who loved math and mechanics as much as his namesake.

ALEXANDER VALLEY

Alexander Valley experiences a unique climate where warm days transition into cool evenings thanks to coastal fog that rolls into the valley each day. The appellation is also defined by its soil variety, which helps to promote greater flavor diversity. Red volcanic soils with high shale content dominate the eastern hillsides. Alluvial gravel fans are found on the valley floor and steep slopes in the western region consist of rocky clay loam soil.

WINEMAKER’S NOTES

Crafted for the true connoisseur, Archimedes is produced in very limited quantities from the vintage’s most impressive lots of Cabernet Sauvignon. 2015 marked the fourth consecutive season of exceptional fruit quality in California and featured another early harvest. Warm spring conditions and lack of rain coupled with steady temperatures throughout the summer months contributed to lower yields and highly concentrated fruit. Pump overs were used during fermentation for optimal extraction and the wine was aged largely in new oak. This vintage of Archimedes will reward those who can wait another 3-5 years. If, however, you wish to enjoy the wine now, decant for several hours prior to serving.

TASTING NOTES

This dramatic and impressive wine offers tremendous power and extraction. Its sturdy framework of tannins works perfectly with the dark, assertive fruit expressions. On the nose you’ll find exuberant holiday spice notes along with roses, black currants, and tobacco. The palate is dense and chewy with impressions of cherries, blueberries, and dark chocolate that linger and elongate with an oaky, caramel-brulée finish.

APPELLATION: ALEXANDER VALLEY	
BLEND: 89% CABERNET SAUVIGNON, 6% PETIT VERDOT, 5% MALBEC	
ALCOHOL: 15%	
BARREL REGIMEN: 20 MONTHS IN FRENCH OAK; 75% NEW WOOD	
ACID: .56G/100ML	PH: 3.72