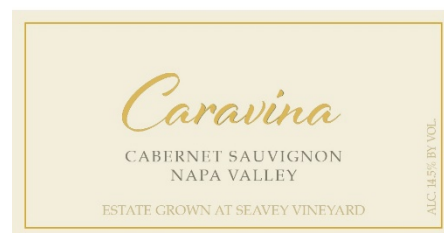
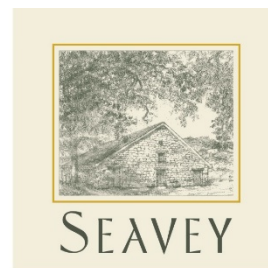


2015 Caravina Cabernet

100% ESTATE GROWN, PRODUCED AND BOTTLED

Wine Specs

Vintage	2015
Varietal	Cabernet Sauvignon
Blend	94% Cabernet Sauvignon, 6% Petit Verdot
Production	1,420 cases 750ml
Appellation	Napa Valley
Harvest Date	September - October 2015
Aging	2021-2064
Bottling Date	June 2017
Alcohol %	14.5%
Barrels	100% French oak (43% new)
Antonio Galloni	92+
Jeb Dunnuck	91



Wine Profile

TASTING NOTES

Seavey's 17th vintage of Caravina—the 2015—is lusciously deep and soft. It opens with notes of raspberry, tart cherry, ganache, cedar and a hint of smokiness, and continues in the mouth with wonderfully bright strawberry and raspberry jam flavors. The wine has significant texture and grip that carry through to the end of the finish. Dynamic and spirited, this wine is wonderfully accessible now but its lively, open energy reveals a layered experience that will surely evolve with time.

RATINGS

Antonio Galloni (Mar. 2018)

"The 2015 Cabernet Sauvignon Caravina packs a serious punch. Once again a real overachiever, the Caravina offers notable density and pure power in its dark plum, chocolate, lavender and leather flavors. The 2015 is going to need at least a few years to shed some of its baby fat, after which it should drink beautifully for a number of years. This is a very serious second wine from Seavey. At many Napa Valley properties, this would be the top wine."

Jeb Dunnuck (Dec. 2017)

"[T]he 2015 Caravina...gives up outstanding notes of currants and black raspberry fruit intermixed with hints of crushed violets and licorice. With medium to full-bodied richness, fine tannin and impeccable balance, it will keep for 10-12 years (or more)...I continue to love the wines from Jim Duane (Philippe Melka consults) and there's a classic, old-school style there, yet the wines never lack for purity, elegance, or fruit. In addition, there's an incredible track record for the wines not only lasting in the cellar, but also improving."

VINEYARD NOTES

The 2015 growing season was marked by generally warm weather, limited rainfall, and an early harvest. The resulting yields were lower than average, but this translated into very concentrated wines with lots of personality. Our Caravina is made from grapes sourced from a unique tapestry of steep hillside blocks in the vineyard notable for their intense and youthful flavors.

PRODUCTION NOTES

In the cool of the early morning, we harvested our grapes each day as they matured, proceeding to separately vinify and age each vineyard block. Following classic Bordeaux methods, we promptly destemmed the berries and then gently transferred the whole berries into fermentation tanks. In order to carefully manage the tannins and resulting wine texture, the grapes were neither crushed nor run through a pump. Following fermentation, the wine was aged in French oak barrels for 20 months before bottling in June 2017.

PRODUCTION TEAM

Winemaker Jim Duane ~ Consulting Winemaker Philippe Melka