



APPELLATION: Napa Valley

COMPOSITION: 35% Syrah,
33% Petite Sirah, 31% Zinfandel

AGING: 30 months in neutral French
and Hungarian oak

ALCOHOL: 18%

T.A.: 0.58 g/100mL

pH: 3.41

HARVEST DATE: September 9–14, 2015

RELEASE DATE: April 2020

CASES: 532 12/375 mL bottles

With more than 40 years of winemaking heritage in California's most fabled wine region, Napa Cellars embodies the classic, unmistakable style of Napa Valley. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites throughout Napa's most revered sub-appellations. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of Napa Valley's terroir.

VINEYARD

Exclusive, small lot wines sourced from three of Napa Valley's renowned appellations spanning the length of the Valley. These include Calistoga at the northern most end and Carneros and Oak Knoll located in the southern portion. Our Napa Cellars dessert wine is artfully crafted by our winemaker to express the very best of Napa Cellars and the regions from which it is grown.

WINEMAKING

Syrah, Petite Sirah and Zinfandel grapes are fermented separately with Premiere Cuvee yeast, extracting delicious fruit flavor, tannin and color from the skins. Once the fermenting wine reached preferred sugar levels, neutral grape spirit was added via a process called fortification. This halted fermentation due to the high alcohol levels which stop the yeast from eating up the sugars. The leftover residual sugar left the wine with a delectable sweetness. The wine was aged 30 months in neutral French and Hungarian oak barrels.

WINEMAKER NOTES

The 2015 Napa Cellars Dessert Wine opens with enticing aromas of dried fruits, figs, blueberry jam and cola with hints of clove, spices and licorice. Bright flavors of cherries and ripe brambly fruit lead to warm flavors of cacao and pie crust. On the finish, long-toasted notes are rounded out with bright acidity and spice.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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