



CONTINUUM 2015

46% Cabernet Sauvignon, 31% Cabernet Franc 17% Petit Verdot and 6% Merlot

VINTAGE NOTES: The 2015 season was the fourth year in a drought cycle with unseasonably warm weather and drier than normal soils. The vines responded by breaking dormancy mid-February resulting in an early bud break. An untimely cold snap led to a drawn out pollinization period significantly hindering fruit set, especially in the Cabernet Sauvignon blocks. This resulted in dramatically lower yields, reducing our estate production by half the normal harvest. Yet the 2015 is actually a blessing in disguise. Looser clusters allowed greater light and airflow which, along with above average seasonal temperatures, led to consistent ripening and steady evolution of phenolics. A particularly vinous and tactile vintage, it is rich and succulent, revealing great depth of character reflective of this unique site and season.

WINE GROWING: 100% of the 2015 Continuum was grown on our Sage Mountain Vineyard on Pritchard Hill in the eastern hills above Oakville. Our 38 acres of mature estate vineyard, with vineyards planted in 1991 and 1996, has a variety of western and south facing aspects with plantings of Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Merlot. In addition, new plantings were added in 2010.

HARVEST DETAILS: All 2015 estate fruit was hand-harvested between September 10th and September 28th.

PRODUCTION: Continuum is 100% estate grown, produced and bottled. All fruit was selectively hand-harvested into small lug-boxes, sorted before and after de-stemming, then gravity fed into French oak tanks or concrete tanks for fermentation. After fermentation, all lots were drained, with pomace pressed separately, to 68% new small French oak barrels for malolactic fermentation and aging. The wine was clarified slowly and naturally through the use of traditional settling and racking techniques and bottled without fining or filtration. Each vineyard lot was tasted and carefully considered when assembling the 2015 blend. The 2015 spent a total of 22 months in barrel.

TASTING NOTES: The dark, rich core of the 2015 Continuum has aromas of cacao, black currant, cardamom and savory wild herb. On the palate it is layered and supple, revealing black cherry and roast espresso notes intertwined with mountain minerals and a hint of tangy orange spice. The wine is lush with ripe chocolaty tannins that lead to a long, expressive finish. 2015, though small in volume, is a mighty vintage for Continuum; one to savor today or age and appreciate for decades to come.

DECANTING: For the fullest sensory experience we encourage decanting Continuum, to allow the wine to breathe before serving. Decanting awakens the wine's more purely fragrant expression and enhances the suppleness of the palate.

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