

2015 Symmetry

RED MERITAGE

ALEXANDER VALLEY



PHILOSOPHY

Symmetry is, at its heart, an artfully blended wine. It is also a wine from a specific region, the Alexander Valley, and part of our goal when making Symmetry is to capture the essence of this AVA. The precise blend will vary each vintage, but with over 40 years of experience growing classic French grape varieties in Alexander Valley, only the best is selected for the final blend. The name "Symmetry" means balance, and our winemakers' ultimate goal is to craft a blend that is harmonious, intensely flavored and elegant.

IN THE CELLAR

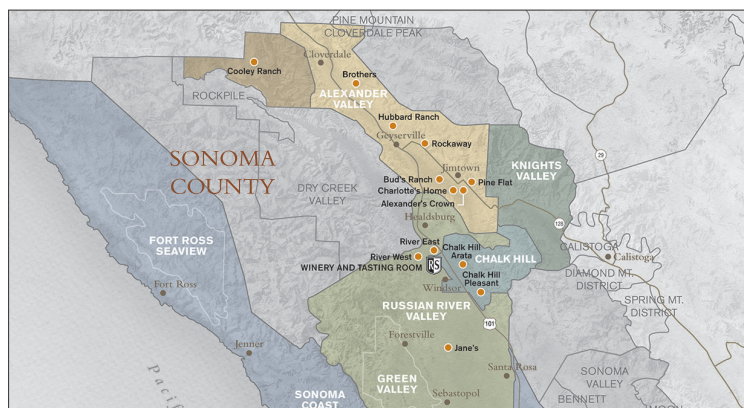
Symmetry is made in our small lot winemaking facility which we call the Artisan Cellar. Under the direction of Greg Morthole, we employ artisan techniques such as cluster pre-sorting, berry sorting and extended maceration. With small tanks and equipment sized for the most discriminating vineyard selection process, this facility is truly state-of-the-art and represents the Klein family commitment to producing the finest Symmetry possible.

THE VINTAGE

The 2015 vintage was warm overall, but cooler than the previous few years. With bud break occurring weeks ahead of average, lower yields led to sugars accumulating much faster in the clusters than the speed at which ripening was occurring. Cool and warm weather alternated the rest of the summer. The acidity and tannins in the berries remained firm as we were looking at the possibility of a record early harvest date. Our winemakers waited for the acids to lower and for the tannins to soften while the sugar continued to climb. We picked blocks from five different vineyards in Alexander Valley, plus our estate Cooley Ranch Vineyard out in the wild hills north of Lake Sonoma, all the way through September.

TASTING NOTES

The 2015 Symmetry has luxurious aromas of red fruit, plum, vanilla, dusty oak and dried fruit which unfold on the palate with silky layers of dark fruits, baking spices and a supple, rich mouthfeel. This wine is harmonious and elegant with refined tannins and a long, lingering finish. Enjoy this wine now with beef stew, grilled pork tenderloin or an assortment of roasted vegetables, or cellar for enjoyment for years to come.



WINEMAKERS	Justin Seidenfeld, Greg Morthole		
WINE GROWER	Ryan Decker		
ALCOHOL	14.5%	TA 0.65 g/100 mL	PH 3.71
APPELLATION	Alexander Valley, Sonoma County		
BLEND	73% Cabernet Sauvignon, 13% Malbec, 7% Cabernet Franc, 4% Merlot, 3% Petit Verdot		
CELLAR & FERMENTATION	21 months in French oak barrels, 56% new		