



# FLANAGAN

## 2015 SERENITY WAY

HARVEST DATE various picks between Sept. - Oct. 2015

pH 3.63

TA 6.0g/L

ABV 14.5%

BLEND 50% Cabernet Sauvignon and 50% Merlot

BARREL AGING 100% new French oak barrels

CASES PRODUCED 94

RELEASE DATE January 2019

### VINTAGE NOTES

2015 Flanagan Serenity Way reflects our commitment to making the very best wine from the vintage. The Merlot was exceptional in 2015 and so it is a larger component of this year's Tête De Cuvée, Serenity Way.

The 2015 vintage was characterized by very low crop yields across Sonoma County and cooler sites were the most affected. A wet, cool, foggy spring inhibited fruit set. Once we moved into summer the weather was ideal. With the poor fruit set and warm growing season the challenge was to defer chemical ripeness (i.e., Brix, TA, and pH) until the grapes had sufficient hang time to develop ripe skins, seeds, and flavors. Cooler sites struggled the most with fruit set but also provided the ability to let grapes hang longer, and, as consequence produced most balanced, flavorful fruit. Warm days, cooler nights and no rain allowed us to harvest ripe, clean Merlot on September 15th and the Cabernet on September 8th and 15th, 2015.

### TASTING NOTES

The nose has vibrant notes of lead pencil and cassis with a hint of orange blossom. . . a very classic Bordeaux bouquet. The cassis note persists in the palate along with ripe black plum skin, black berry, blueberry, and tobacco. It is a slightly more opulent version of the terrific 2014 Serenity Way.

The hallmark of Serenity Way, vintage after vintage, is its elegant power. The wine has great intensity and tons of structure but the tannins are very supple. The finish goes on forever. If you think that Sonoma County can't produce Cabernet to rival Napa then you need to think again. The best mountain sites in Sonoma are producing balanced wines that marry the elegance and nuance of Bordeaux with the consistent ripeness achievable in the North Coast.

