



COURSEY GRAVES

VOLCANIC SOIL | MARITIME CLIMATE | GENERATIVE FARMING | ICONIC WINES

BENNETT MOUNTAIN ESTATE

The very first vintage! The color is dark and the nose complex. Its floral, stone, and dark fruit profile commands your attention. On the palate, this wine is dense, thick, concentrated and focused on layers of fat, sweet, velvet-wrapped fruit. There is an astonishing level of density coupled with length, minerality and purity of fruit. It's made with such a high level of artisanship and style, it's hard not to want to drink it right now. Open one every year through 2035.

VINTAGE

2015

BLEND

60% Cabernet Sauvignon | 40% Merlot

VINEYARD

The mountainside Graves Vineyard is a one-of-a-kind terroir marked by high elevation, maritime climate, and the exceptionally rare Hambright series soil. It is a place where the distinction between rock and soil is blurred. Across the landscape are boulder outcrops hinting at the igneous bedrock just a few feet below the surface. And cool, drying onshore breezes start at the Pacific Ocean and end at the mountain.

FERMENTATION

Whole berry fermentation in a mix of stainless steel and 225L oak barrels

ELEVAGE

*Aged 22 months in new and neutral French Oak
Additional 4 months of sur lies aging in stainless steel*