

BRACK MOUNTAIN WINE COMPANY

Brack Mountain Wine Company is located in Sebastopol, California and their Enos Estate Vineyards and wine cave is located in the Dry Creek Valley, Healdsburg, California. Dan Fitzgerald & John Harvey craft multiple labels (Bench, L'Oliveto, Cyprus, Daniel), from esteemed vineyard sites in Sonoma County using old world methods (picking vineyards at lower brix, low temperature fermentations using indigenous/vineyard yeasts, and aging in neutral French oak).



Great vineyards along with expert and sustainable growing practices are essential to making great wine. Brack Mountain is honored to partner with many of the best growers in the business. They work closely with them to source grapes capable of producing exceptional wines.

Founded in 2008 by Jason Enos and Chris Fitzgerald, Brack Mountain Wine Company immediately took a unique approach to creating wines (creating multiple labels and diversifying their holdings to over 30 long term vineyard contracts). This partnership coupled Jason's experience in business and hospitality with Chris' vast vineyard holdings and connections in Sonoma County.

Winemakers, Dan Fitzgerald & John Harley sit confidently at the helm of Brack Mountain's production. They bring decades' long experiences at such esteemed houses as Williams-Selyem, Coldstream in Yarra Valley, Arcana, Robert Sinskey Vineyards, etc., but together create a unique voice at Brack Mountain. In 2012, they moved their winemaking into a state of the art facility in Sebastopol (with neighbors like Flowers & Chassuer) and took autonomous control over all aspects of their production.

AKANE



CABERNET SAUVIGNON



Varietal/Blend: Cabernet Sauvignon

Farming Practices: sustainable

Soil: fertile volcanic soils (Knights Valley) and varied clay loams (Dry Creek)

Year Vines Were Planted: 10-40 years

Harvest Technique: between October 9th and 16th

Yeast: ambient

Fermentation: de-stemmed but not crushed / transferred to tank by gravity / long, cold soak after which the must is allowed to warm and ferment / ferments to dryness with extended maceration / pressed 28 days after must went to tank

Malolactic: complete malolactic fermentation without inoculation

Maturation: in 100% French oak (30% new) till August 2017 bottling

Alcohol: 13.8%

Acidity: pH 3.83 // TA 0.59g/100ml

Fined: no

Filtered: no

Country: United States

Region: Sonoma County

Sub Region: Dry Creek Valley and Knights Valley

"The 2015 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2015 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best." Winemaker's notes

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