



**RUBISSOW**  
MOUNT VEEDER, NAPA VALLEY

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## 2015 TROMPETTES - MT. VEEDER

There's nothing in American winemaking quite like Trompettes. Indeed, 2015 marks our 29th vintage making it. In that time span it's become recognized as one of California's original "red blends." And while most red blends are rich, super extracted and dark, Trompettes is the opposite. Light, graceful and incredibly expressive.

It's interesting to note the overall 2015 Napa Valley vintage was considered a "problem vintage" by many wine writers. Ha! We LOVE problem vintages! These are typically among the most long-lasting, delicious wines from small hillside estates. Such Napa vintages tend to be vivacious, bright, youthful and notably more modest in fruit expression than the super-ripe vintages.

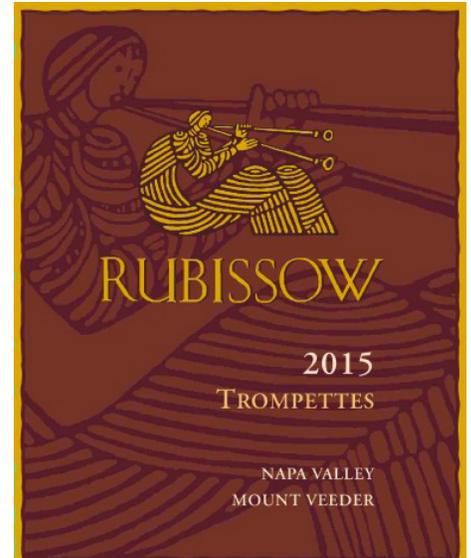
Historically, some of our estate's most delicious vintages started out this way. 1998, 2000, 2006 and 2011 come to mind. All went on to a beautiful future.

Small family estates such as Rubissow make handcrafted wines that express the authentic character of each vintage. That is who we are. Vintage-to-vintage variations are precisely what makes our wines so rewarding and delicious to collect and enjoy.

The highly variable weather in 2015 made for a very light crop throughout the Napa Valley. In the end, most growers (including us) harvested much earlier than normal due to the unusual wet/dry/cold/hot weather conditions.

The 2015 is absolutely delicious. It is young and lively, Bright and fresh. Light and expressive. Thanks to winemaker Timothy Milos' skilled hand, it carries Trompettes' trademark richness of flavor and gorgeous, perfume-like aromatics. Enjoy with friends, family and good food.

To your health! -Peter Rubissow



Rubissow Estate - Looking toward Carneros

### RUBISSOW 2015 Trompettes - THE FACTS

Rubissow Vineyard - Mt. Veeder - Napa Valley

**58% Merlot / 35% Cabernet Franc / 3.5% Cabernet Sauvignon / 3.5% Malbec**

Unfined and unfiltered / 20 months in barrel. / 86 cases made - 12/750

ALC. 14.7% • TA 4.82g/L • pH 3.58 • Brix 25.8 • Maceration 22 days

Open a bottle well before you intend to drink it. Let it breathe. Decant it or just swirl into glasses and let rest & open up before drinking. If you have a cellar, this wine will improve through 2028.