

Uncorked[®]

Your Armchair Tour of Wine Country

A Remote “Secret” Sonoma Vineyard Delivers Gold-Winning Zin

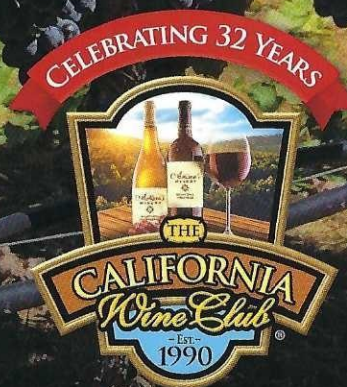
at Homefire

Re-envision a Future Rooted in Sustainability

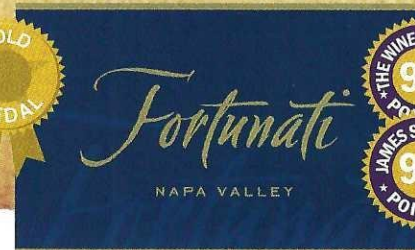
with Delta Wines

Taste Iconic Te Muna Terroir from NZ’s North Island

with Butterworth Estate



**“It is truly a testament to the glory of aging wine.”
— Proprietor/Winemaker Gary Luchtel**



Fortunati Vineyards

“Fortunati means ‘lucky’ or ‘fortunate’ in Italian, and we share our ‘good fortune’ with wine enthusiasts and collectors, alike!” says Proprietor/Winemaker Gary Luchtel. He and his wife, Ellen, made wine at home before becoming a bonded winery. They then began a commercial winemaking partnership with Surh Luchtel (since retired), before planting their own Napa Valley vineyards, and Fortunati was born.



Today, Gary continues to meticulously oversee the vineyards and winemaking while Ellen manages the business operations and small staff. “Careful attention to all aspects of creation, from growing our own fruit and working closely with the handful of select vineyards, handpicking at optimal ripeness during the cool of the night, to using open-top fermenters for our red wines and punching them down individually by hand are examples of our relentless attention to crafting quality wines,” says Gary. “Intentionally limiting production to small lots allows us to focus on and develop the distinctive characters of each vintage and varietal. To us, this is the definition of a ‘handcrafted’ wine: using meticulous craftsmanship to create ultra-premium wines with a distinct house style.”

Winemaker’s Notes

All fruit for this wine was harvested on September 17 from the Lamoreaux Vineyard in Napa Valley’s famed Oak Knoll District. Yields were 3 tons per acre. The fruit was hand-sorted then cold soaked for 5 days. Fermentation was completed at 86 degrees with pump overs three times per day. The wine aged in 100% French oak (60% new), from five different coopers.

2015 Napa Valley Cabernet Sauvignon

Tasting Notes ... Then

From the first pour, this wine’s nose delivers fresh and lively combinations of blackberries, crème de cassis, cedar, and cooking spice (anise, cinnamon, cracked black pepper). Further aeration allows intricate aromatics of cigar box, cherry liqueur, and sweet French oak to bloom with a subtle touch of minerality. On the palate, initial flavors are fruit-forward and opulent; black cherry, red raspberry, and summer-ripe plum, underscored with roasted coffee and a touch of rich dark chocolate. Juicy acidity gives substantial lift to the concentrated fruit, while integrated tannins frame the exuberant textures. Through the incredibly long finish, this luscious Cabernet continues to evolve. Graceful notes of bittersweet chocolate and a touch of warm spice lightly linger.

Tasting Notes ... Now

This wine is still similar to the release tasting notes with the softening that happens with aging the wine. I really think the main difference is the wine is much rounder, filled in, and better balanced. It is truly a testament to the glory of aging wine.

Awards/Reviews:

- **Gold Medal**, San Francisco Chronicle Wine Competition
- **91 Points**, Robert Parker, *The Wine Advocate*: “Intense cassis, blueberry and plum notes with dark chocolate, lavender, dried herbs and cigar box.”
- **90 Points**, James Suckling

- Original Release Date: July 1, 2018
- Cases Produced: 350 Known Cases Remaining: 20
- Alcohol at Bottling: 14.6%
- Final Blend: 100% Cabernet Sauvignon

Winery Retail: \$150 / **Member Reorder Price: \$145**

Pair With:

Grilled prime rib-eye steak with blue cheese butter, or fall-off-the-bone short ribs with creamy polenta.