the wine trust

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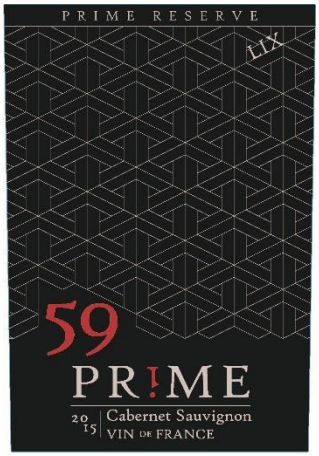

Background

Owner: Nicolas Idiart and Dan Greathouse

Country: France

Region: Southwest France

Description: 59 Prime is a collaboration between two wine industry veterans, French winemaker Nicolas Idiart and American Dan Greathouse. The project is based on family-owned, sustainably-farmed vineyards in southwest France, close to the Mediterranean and the cooling effect of the ocean. 59 Prime emphasizes balance, purity and freshness of fruit in a wallet-friendly price.

Wine Notes – 2015 59 Prime Cabernet Sauvignon

59 Prime is a collaboration between two wine industry veterans, French winemaker Nicolas Idiart and American Dan Greathouse. The project sources its 100% Cabernet Sauvingon fruit from a family-owned, sustainably-farmed vineyard in Cesseras, southwest France. South of Bordeaux, the vineyard is a southwest-facing, sloping property located at 1300-1600 ft and features 35-60 year old vines. The limestone, flint, schist and sandstone soils and elevation produce a cool, ocean-influenced micro-climate that enables long and gentle ripening. Harvest is a mix of mechanized and hand and the fruit is destemmed and optically sorted prior to a second table-sorting to ensure that only the best berries make it into the wine. Fermentation is in stainless steel and concrete using native yeasts, with the wine aging for 18 months in 100hl stainless steel and concrete tanks with French and American oak inner staves. 59 Prime is a pure expression of Cabernet from its native home and merges power, intensity, richness and freshness in a wallet-friendly package!

Technical Specifications

Varietal Composition:	100% Cabernet Sauvignon
Vineyard Region:	Cesseras, Southwest France
Vine Age / Yields:	35-60 years old
Production Volume:	8,000cs
Vineyard Characteristics:	98 hectare southwest-facing, sloping (up to 15 degrees) – limestone, flint, schist and sandstone soils
Wine-Making / Vinification:	Mixed harvest, optical sorting of fruit prior to table-sorting to ensure only perfect berries are used Fermentation in 100hl and 200hl stainless steel and concrete tanks, with aging in 100hl stainless steel / concrete with oak innerstaves One additional year of bottle age prior to release
Alcohol / Volume:	13.9%
Packaging:	6-pack OWC