



Our Story: Keith Emerson and Brian Brown met at Vineyard 29 in July of 2005. The two have made wine together from a single vineyard in Oakville continually since. Keith is going on his thirteenth vintage manning the helm at Vineyard 29, while also crafting small lot Willamette Valley Pinot Noir under his Sonria label. After 7 vintages with Round Pond, Brian squarely put the RP Estate on Napa Valley's short list of in-demand wines. Brian moved to Paso Robles in 2014 to manage ONX Wines and co-launch Rococo Wines.

Our Emerson Brown Oakville Cabernet Sauvignon is our inaugural "vineyard designate" offering and our Napa Valley Cabernet Sauvignon represents our commitment to exploring and sourcing fruit from friends in varying parts of the Napa Valley.

Committed to our roots in restaurant service, all our wines are crafted for the table.

Enjoy, Keith & Brian

2015 Oakville Cabernet Sauvignon

Harvest Date:	Brix at Harvest:
October 24th	25.8
Bottling Date:	pH at Bottling:
April 20, 2017	3.79
TA at Bottling:	Alcohol by
0.59 g/100ml	volume: 14.5%

Details:

Vineyards: Emerson Brown Oakville Cabernet Sauvignon has been continually sourced from Ill Michaels Estate, formerly owned by the Brown family. The vineyard was purchased in 2013 by Bart and Daphne Araujo who have agreed to continue selling the fruit to Emerson Brown.

Fruit Processing: 100% destemmed, whole berry, small lot fermentation utilizing punchdowns at beginning and end of fermentation, pumpovers and rack and returns during peak fermentation.

Oak regime: 60% new French oak from Taransaud, Ermitage, and Baron

Cases: 120

Retail Price \$95

2015 Napa Cabernet Sauvignon

Harvest Date:	Brix at Harvest:
October 24th	25.5
Bottling Date:	pH at Bottling:
April 20, 2017	3.77
TA at Bottling:	Alcohol by
0.59 g/100ml	volume: 14.5%

Details:

Vineyards: The 2015 Napa Valley was sourced from sites Emerson Brown has worked with for years. Primarily bench and valley floor vineyard blocks located in Oakville, Rutherford, Saint Helena and Calistoga.

Fruit Processing: 100% destemmed, whole berry, small lot fermentation utilizing punchdowns at beginning and end of fermentation, pumpovers and rack and returns during peak fermentation.

Oak regime: 40% new French oak from Taransaud, Saury, Baron, and Ermitage

Cases: 1070

Retail Price \$50