



2019 CABERNET SAUVIGNON



WINEMAKING

The Cabernet Sauvignon grapes we use come from 22-year-old vines in the Chalk Hill AVA. The site sits at an elevation of 600 feet, at the apex of a rocky, sloping hill. Volcanic soils and cooler-climate influences give unique character to the wines from this region.

Harvest took place October 15th, ten days before the Kincadee fire effectively shut down harvest in the region and eventually burned our vineyard block.

Consistent with our winemaking style, the grapes were berry-sorted by hand with no adjustments of water or acid to the must, and all fermentations done in closed-head French oak barrels. We introduced Ana Selection barrels to our fermentation cooperage for 2019 to augment the mid-palate weight in the wine as a complement to our focus on florals and brightness.

Aging of the wine took place over twenty months in a combination of Vallaurine, Taransaud, and Ana Selection barrels. The wine was racked only once at blending early in February of 2020, and saw no fining or filtering. 150 cases were produced in total.

TASTING NOTES

The wine opens with rose petals, lavender, and black cherry, with herbal aromas of cedar, tobacco, and mint giving the wine an earthy freshness to accompany the floral notes. Harmonious and focused in the mouth, the fine-grained and integrated tannins support a nervy spine of acidity and understated dark fruit sweetness. This is a cabernet sauvignon of medium weight with a balance between richness and tension.

The wines we make are intended to age and develop in your cellar. We recommend extended decanting when drinking these wines in their youth to best showcase its aromatic expression and complexity.

The acid and tannin in this wine make it a flexible accompaniment to meat-based cuisines. Our personal ideal match is a fine charcuterie board with diverse arrays of cheese, such as Toma, P'tit Basque, or Piave, with olive oils and a touch of red pepper jelly.

CHEMISTRY

pH - 3.74

Titratable Acidity - 6.1 g/L

Alcohol - 14.1%

COOPERAGE

Vallaurine, Taransaud,
Ana Selection

DRINKING WINDOW

2023-2035+