



2018 CABERNET SAUVIGNON

WINEMAKING

The Cabernet Sauvignon grapes we use come from 21-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 22nd and 31st, with the grapes being berry-sorted by hand. No adjustments were made to the must.

The grapes were fermented in French oak barrels. For this technique I opened the head of the barrels, and carefully weigh in even amounts of sorted grapes into each vessel. I then close the barrel head, tip the barrel on to its belly, and transfer it to a special rolling rack. Maceration and cap management are handled by rolling the barrels at set intervals throughout the day.

Once maceration is determined to be complete the wine is gravity drained and each barrel is opened up to access the pomace. The leftover skins are scooped out of each barrel, collected, and gently pressed. The empty barrels are washed and resealed, and after a quick pressure test they are ready to be filled with wine.

Every two fermentation barrels in this method yields one barrel of finished wine. Aging of the wine took place over twenty months in a combination of Vallaurine, Taransaud, and Darnajou barrels. The wine was racked only once at blending early in its first year, and saw no fining or filtering.

TASTING NOTES

The resulting wine is intensely aromatic, opening with lavender, violets, and blue fruit notes with touches of cedar, sweet tobacco, and edges of fresh vanilla spice. Acid-driven and tense in the mouth, it yields to a finely textured and dense core supported by elegant tannins.

This is a graceful wine that is built to age and develop in your cellar. We recommend decanting when drinking this wine in its youth to best showcase its alluring aromatic expression.

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 - 3.72

Titrateable Acidity - 6.2 g/L

Alcohol - 14.1%

COOPERAGE

Vallaurine, Taransaud,
Darnajou

DRINKING WINDOW

2021-2035+