



2020 CABERNET SAUVIGNON

WINEMAKING

2020 was a challenging vintage for red wine producers in Sonoma County. We sampled our vineyard rows repeatedly, did in-house exploratory fermentations throughout the ripening phase, and tasted as objectively as possible. In the end we trusted our palates on the integrity of this hilltop fruit and stayed consistent to our winemaking approaches, with the only concession given that we picked slightly riper than usual and bottled earlier.

Harvest occurred the morning of September 26th. The grapes were sorted by hand into a combination of new Ana and Vallaurine barrels and the emptied barrels that had held the 2018 vintage, then fermented via closed-head macerations as per our style. Total time on skins was 20 days, with the wine barreled down to 50% new oak for the vintage. The wine was racked only once in January of 2021 and saw no fining or filtering. We bottled in early April of 2022, 18 months after harvesting, with 110 cases produced in total.

This is the last example from us of the Chalk Hill AVA. Our source block had already sustained damage after the 2019 fires, and after the 2020 season this parcel of 23-year-old vines was set for a replant.

The 2020 Cabernet Sauvignon faithfully represents all the promise the grapes gave us while tasting in the vineyard, and we are pleased to share this vintage with you.

TASTING NOTES

This is the most opulent and plush of our wines to date. Blue and dark fruits abound upfront in the nose, with traces of cedar, cassis, and violets on an aromatic background of oak spice and vanilla. The wine opens generously on the palate with notes of blueberry, blackberry, and dark plum, all held in focus with a taut seam of acidity and a velvety tannin structure.

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 the aromatic expression and complexity.

The larger personality of this wine makes it a better match for richer foods like duck confit, braised ribs, or grilled lamb chops. Our favorite way to enjoy wine is simpler: Sonoma County bread, olive oil, and charcuterie, along with fresh brie and aged gouda.



CHEMISTRY

pH - 3.74

Titrateable Acidity - 6.1 g/L

Alcohol - 14.5%

COOPERAGE

Vallaurine, Ana Selection

DRINKING WINDOW

2023-2030