



CABERNET SAUVIGNON SONOMA COUNTY 2019

VINEYARDS

From high above the fog line in the Sonoma Mountains, to the sunny hillside slopes of Dry Creek Valley, and the warm, sundrenched vineyards of the Alexander Valley, we carefully choose and cultivate each lot to fully reflect the amazing potential of Sonoma County as a Cabernet Sauvignon producer.

VINTAGE

Starting with rain during bloom, 2019 transitioned into a steady, slow to warm spring. Temperate throughout the summer, offering only a couple intermittent heat spikes. Average yields and incredible quality with harvest beginning in early August.

COMPOSITION

100% Cabernet Sauvignon

WINEMAKING

- Night harvested in 1/2 ton bins
- Four day cold soak with two weeks of extended maceration
- 14 months, 30% new French and American oak barrels.

TASTING NOTES

Fresh wild blackberry bramble with notes of vanilla intermingle with pepper, and wild violets. Cassis throughout, with a clean, concentrated midpalate and structured tannins.

PAIRING SUGGESTION

Concentrated and complex. Pairs effortlessly with New York steak with green peppercorn sauce and whipped potatoes.

ALCOHOL: | 3.9% | BRIX: 26.7° | PH: 3.7 | TOTAL ACIDITY: 5.9 G/L