



**BRIX AT HARVEST: 27.2°**

**pH: 3.79**

**TOTAL ACIDITY: 5.5 g/L**

**ALCOHOL: 14.8%**



*Martin Ray*

2019

**CABERNET SAUVIGNON**  
Diamond Mountain District

#### **THE WINE**

Our most gripping and complex Cabernet, the Diamond Mountain has come to define our portfolio, reflective of the depth and concentration that comes from this high elevation, small, premier appellation, yielding a wine that is truly intended for aging.

#### **SOURCING**

Diamond Mountain Vineyard

#### **VINEYARD NOTES**

High above the fog line, the unique mountain vineyard sites provide a variety of nutrient-rich soils, superior exposure to sunlight and evening cooling.

#### **VARIETAL COMPOSITION**

100% Cabernet Sauvignon

#### **VINTAGE NOTES**

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.

#### **WINEMAKING NOTES**

Fermented in small 4-6 ton open top fermenters, with thrice daily pump overs for cap management. Upon finishing fermentation the wine is allowed to rest on its skins for up to a month. Aged in 60% new French oak for 18 months.

#### **TASTING NOTES**

Plush with marionberries, dried black currants, and white pepper built on a core of fresh plum and olive tapenade. A striking mineral-driven backbone with touches of wintergreen, and graphite, backed by fleshy acidity, and firm, powerful tannins.

#### **RELEASE DATE**

May 2021