



2019

CABERNET SAUVIGNON

Santa Cruz Mountains

THE WINE

Always a stark contrast to our Napa Cabernets, this wines herbaceous depth and boisterousness is its most notable strength.

SOURCING

Fellom Ranch, Cooper-Garrod Vineyard

VINEYARD NOTES

Sitting at high elevations, each vineyard was planted over 30 years ago and experience impeccable sun exposure with tremendous diurnal shifts in temperature, resulting in small, compact clusters that are intense and concentrated.

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 35% new French and American oak for 18 months.

TASTING NOTES

Notes of rich cherry cordial with underripe raspberry and a striking herbaceous core. Vibrant acidity throughout, with ripe cassis, dried sage and eucalyptus. Firm, chalky tannins and toasted oak, with a touch of smoked paprika.

RELEASE DATE

May 2021