

2017
APERTURE
SJ RANCH VINEYARD
CABERNET SAUVIGNON

Aperture

WINEMAKER NOTES All of our fruit is hand harvested and brought into the winery within hours of being picked. Everything is methodically and obsessively sorted. A cold soak of 4-7 days with minimal air incorporation starts the extraction and then cool fermentations with native yeast carry out the remaining. Air and temperature are controlled throughout the 10-15 day fermentation and extended maceration is determined lot by lot when I walk the fine line of full extraction but still keep an elegant and silky texture. Wines go through malolactic fermentation in barrel and are aged (sur-lees) for 20 months. Bottled unfiltered, unfiltered, and un-acidified.

— WINEMAKER **JESSE KATZ**



APPELLATION

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

100% Cabernet Sauvignon

BARREL PROGRAM

Aged 20 months
50% new oak
60 gallon French oak barrels

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

TASTING NOTES

Mixed dark-fruit of wild berries and cassis on the palate, lifted by hints of fresh flowers on the nose.

SOIL TYPE | Volcanic Loam

For our Cabernet, we specifically work with some of the most unique sites throughout Alexander Valley that focus on well drained, volcanic soils. With little organic material, these soils help to control vigor and growth and increase concentration and complexity in the wine.

VINEYARD

This smooth and rich cabernet, a mix of clone 337 and clone 7, in just its first release already boasts an impressive pedigree. Its fruit hails exclusively from SJ Ranch Vineyard, a 7.9-acre parcel at the top of Chalk Hill, directly adjacent to the legendary Verité vineyards on Thomas Road.

The site grabbed international headlines in 2017 when a custom bottling from the vineyard by Winemaker Jesse Katz set world records as the highest-selling wine bottle ever to sell at auction.