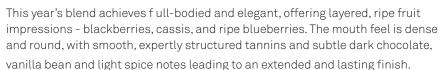
2017 APERTURE CABERNET SAUVIGNON

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 18 months. Bottled unfined, unfiltered, and un-acidified.







APPELLATION

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

85% Cabernet Sauvignon 8% Malbec 7% Merlot

BARREL PROGRAM

Aged 18 months 50% new oak 60 gallon French oak barrels

PRICE

\$70

UNFINED, UNFILTERED AND UN-ACIDIFIED

VINEYARD

Mix of eastern hillsides that are South and South West facing with a bench land block that is mostly dry-farmed. Four hillside Cabernet vineyard sites, all with mineral-rich volcanic soils, are always the first focus of this blend.

ACCOLADES

94 Points, Robert Parker's The Wine Advocate 93 Points, Wine Spectator 93 Points, Wine Enthusiast 92 Points, James Suckling SOIL TYPE | Volcanic Soils
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. Many of these
unique soils are in the Eastern
hillsides of the appellation and
display an amazing rich, red color.