

2016
APERTURE
BORDEAUX
RED BLEND

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-leees) for 18 months. Bottled unfiltered, unfiltered, and un-acidified.

VINTAGE NOTES The year 2016 was an excellent one for grapes in the northern part of Sonoma County. Our cooler vineyard sites had the unique advantage of a long and moderate growing season. With this mellow, even weather, our fruit ripened gently. The result: deep flavors with complex, integrated tannins, and lively characteristics that make this vintage one of our best.

— WINEMAKER **JESSE KATZ**



APPELLATION

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

52% Cabernet Sauvignon, 30% Merlot,
11% Malbec, 7% Cabernet Franc

BARREL PROGRAM

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

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

VINEYARD

This wine is composed of all hillside vineyards which helps to keep berry size down and concentration strong. The sites are south and south east facing for the early ripening varieties.

SOIL TYPE | Clay

The vineyard blocks that make up our Red Blend are all clay soil type. This clay helps some of the early ripening varieties lengthen their growing season so the grapes achieve full phenolic ripeness while also keeping a freshness in the fruit characteristics.