

2016
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-tees) 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

93% Cabernet Sauvignon
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. In 2016, our Merlot harvest was particularly incredible, yielding stunning acidity with full and silky tannins. It was a perfect partner to the vivid fruit profile of our Alexander Valley Cabernet vineyards. This year's blend of the two achieves an uncommon, sophisticated balance.

ACCOLADES

94 Points, Robert Parker's The Wine Advocate
93 Points, Wine Spectator
93 Points, Wine Enthusiast
93 Points, Jeb Dunnuck
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.