

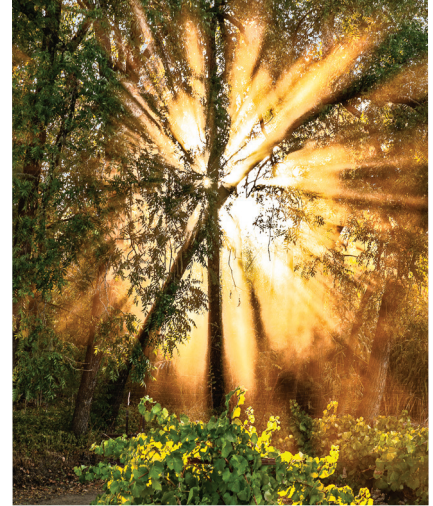
2016
APERTURE
SJ RANCH VINEYARD
CABERNET SAUVIGNON
SINGLE VINEYARD

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.

VINTAGE NOTES The year 2016 was a good 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

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.