

2018
APERTURE
DEL RIO VINEYARD
CABERNET SAUVIGNON
SINGLE VINEYARD

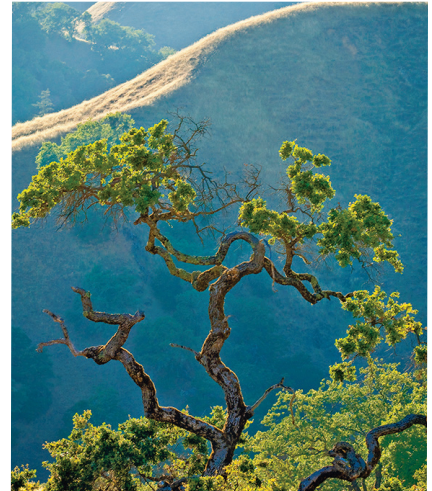
Aperture

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 through 3 sorting tables and an optical sorting machine. A cold soak of 4-7 days with minimal air incorporation starts the ex-traction and then cool fermentations with native yeast carry out the remaining. Air and temperature are controlled throughout the 14-24 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 naturally and are aged (sur-lees) for 22 months.

Bottled unfinned, unfiltered, and un-acidified. Only using the most unique sites farmed to their highest ability. Sustainable, Glyphosate free, with organic practices.

— WINEMAKER **JESSE KATZ**



APPELLATION

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

100% Cabernet Sauvignon

BARREL PROGRAM

Aged 22 months
100% new oak
60 gallon French oak barrels

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

VINEYARD

From one of the steepest hillside vineyards at the top of Chalk Hill Road in the southeast corner of Alexander Valley, this exquisite site creates incredibly gorgeous wines with delicate, soft tannins that melt into the juicy dark fruits of this powerful Cabernet.

TASTING NOTES

Consistently floral year over year with dried juniper lavender, blackberry preserve, olive tapenade, and cassias.

The mountain hillside tannins frame this wine with incredible weight while still holding onto its bright elegance. Multiple layers of ripe raspberries, blueberry, and cherry-cola complimented by dried herbs, and graphite that build on the palate to arrive at a long, mineral driven finish.

SOIL TYPE | Chalky 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, and this is especially so for our Del Rio Vineyard site.

**FARMED SUSTAINABLE,
GLYPHOSATE FREE, UTILIZING
ORGANIC FARMING PRACTICES**