

APERTURE  
2018  
OLIVER RANCH  
CABERNET SAUVIGNON  
SINGLE VINEYARD

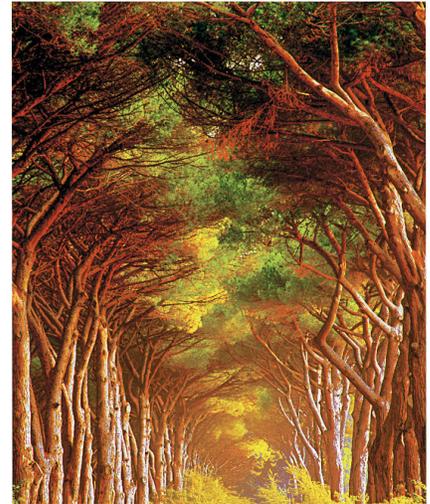
# Aperture

**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  
85% new oak  
60 gallon French oak barrels

**UNFINED, UNFILTERED  
AND UN-ACIDIFIED**

**VINEYARD**

Coming from the custom vineyard that the legendary viticulture specialist Phil Freese planted to showcase one of the best sites in California, this Cabernet always demonstrates a remarkable sense of site. These vines grow on a gravelly plateau that creates well-concentrated fruit that holds remarkable acidity and vibrant freshness.

**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** | 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.

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