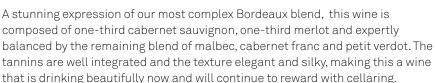
2018 APERTURE BORDEAUX RED BI END

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 14-28 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 18 months. Bottled unfined, unfiltered, and un-acidified.





- WINEMAKER JESSE KATZ

APPELLATION

Alexander Valley

BLEND

39% Cabernet Sauvignon 33% Merlot 22% Malbec 3% Cabernet Franc 3% Petit Verdot

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 varietals.

ACCOLADES

"The nose offers vibrant berry scents with accents of charcuterie, mint chocolate, cigar wrapper, violets and pencil shavings aromas, and the palate is powerful but featherweight, silky and fresh with a very long, layered finish. I love this balance of ripe fruit, mineral nuance, aromatic purity and structural power. This has the potential to grow into even more of a beauty with some time in bottle."

96+ pts – Erin Brooks, Robert Parker's The Wine Advocate

SOIL TYPE | Clay Loam

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