

2018
APERTURE
SJ RANCH VINEYARD
CABERNET SAUVIGNON

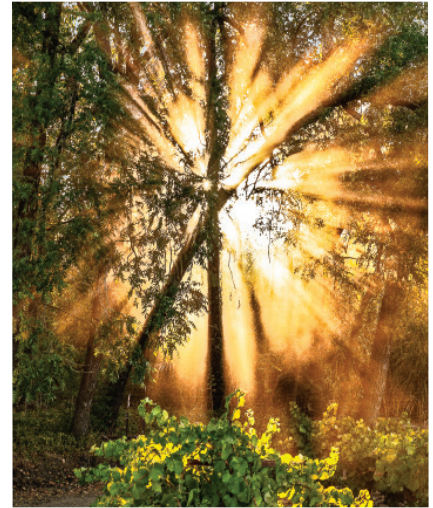
Aperture

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 through 3 sorting tables and an optical sorting machine. 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 14-24 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-leees) 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

This smooth and rich cabernet, a mix of clone 337 and clone 7, in just its first release already boasts an impressive pedigree. Its fruit hails exclusively from SJ Ranch Vineyard, a 7.9-acre parcel at the top of Chalk Hill, directly adjacent to the legendary Verité vineyards on Thomas Road.

The 2018 SJ benefited from the cool end of the growing season to preserve the array of fresh berries and crushed rocks. The natural acidity in this wine preserves the freshness and extends the finish.

TASTING NOTES

With generous aromas of raspberry jam, dark plum, rose petals, sagebrush, and cigar box, the 2018 SJ Ranch demonstrates bold, rich fruit highlighted with delicate floral qualities.

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**