

2019  
APERTURE  
BORDEAUX  
RED BLEND

# 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-tees) for 18 months. Bottled unfiltered, unfiltered, and un-acidified.

For this vintage, we crafted a distinct Bordeaux blend, composed dominantly of malbec and merlot and delicately balanced by smaller inclusion of cabernet sauvignon, cabernet franc, and petit verdot. The ripe fruit characters are structured by seamless tannins, showcasing an elegant density to the blend. The 2019s are expressive in their youth and are drinking beautifully with a decant now, and will only continue to reward with cellaring.

— WINEMAKER **JESSE KATZ**



**APPELLATION**

Alexander Valley

**BLEND**

40% Malbec  
34% Merlot  
14% Cabernet Sauvignon  
10% Cabernet Franc  
2% Petit Verdot

**BARREL PROGRAM**

Aged 18 months  
45% 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 varieties.

**ACCOLADES**

“Deep ruby-purple in color, the nose bursts with lilac perfume, Morello cherries, cured meats, star anise, tar and a mineral undercurrent. The palate is pixelated and lifted with glorious perfume lingering on the very long finish.” **95-97 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 varieties lengthen their growing season so the grapes achieve full phenolic ripeness while also keeping a freshness in the fruit characteristics.