

2020
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-lees) for 18 months.

For this vintage, we crafted a distinct Bordeaux blend, composed almost equally of cabernet sauvignon, malbec, and merlot, delicately balancing with a smaller inclusion of cabernet franc. The ripe red fruit characters are structured by silky seamless tannins, showcasing an elegant density to the blend. The 2020s are expressive in their youth and are drinking beautifully with a decant now, and will only continue to reward with cellaring. While the significant wildfire challenges of this vintage did not allow us to produce our entire portfolio of wines, the wines we were able to put to bottle were done so with complete confidence and a renewed sense of awe for the delicate balance between unpredictable nature and precise science that our craft is rooted in.

— WINEMAKER **JESSE KATZ**



APPELLATION

Sonoma County

BLEND

33% Cabernet Sauvignon
28% Malbec
28% Merlot
11% Cabernet Franc

BARREL PROGRAM

Aged 18 months
45% new oak
60 and 70 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.

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.