

2019
APERTURE
NOMAD
SUGARLOAF VINEYARD

Aperture

WINEMAKER NOTES

Our grapes are hand-harvested and brought to the winery within hours of being picked. Every cluster is methodically and obsessively sorted through three sets of sorting tables before being optically sorted to specific preferences. The berries then cold soak for 4-7 days with minimal air incorporation, allowing for complex color and tannin extraction.

Native yeast start our cooler fermentations to preserve the unique aromas of the terroir. Air, temperature, and extractions are controlled throughout the 14-24 day fermentation through our automated pumpover system. Extended maceration is determined lot by lot when we walk the fine line between full extraction and maintaining an elegant texture. Wines go through malolactic fermentation naturally in barrel and are aged (sur-lie) for 22 months.

— WINEMAKER **JESSE KATZ**



APPELLATION

Napa Valley

BLEND

55% Merlot
33% Cabernet Franc
8% Cabernet Sauvignon
2% Petit Verdot
2% Malbec

BARREL PROGRAM

Aged 22 months
70% new oak
60 gallon French oak barrels

UNFINED, UNFILTERED AND UN-ACIDIFIED

VINEYARD

Sugarloaf was planted on hillsides with rocky soils in the Napa Valley AVA. Situated at an elevation of about 850 feet, the area faces southwest towards San Pablo Bay. The climate is moderately warm with afternoon marine winds cooling the warmer air from the surrounding hillsides.

SOIL TYPE | Hambright rock-outcrop

This site is composed of Hambright rock-outcrop complex soils, demonstrating a very stony loam profile. Commonly referred to as the “red gold” of Napa these are shallow, well-drained soils formed in material weathered from basic igneous rocks.