



NOMAD

Aperture

2014

GROWING SEASON

2014 was the third vintage in a row that our ripening season consisted of warm, sun-soaked days followed by cool nights. These large diurnal temperature swings produced stunning fruit with bright acids. The consistency of daytime heat, without any major heat spikes which could over ripen the fruit, combined with contrasting evening lows created a model growing season. The result was incredible fruit with mature silky tannins, a bright freshness and abundant color and concentration.

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 10-15 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-leees) for 20 months. Bottled unfinned, unfiltered, and un-acidified.

- Winemaker Jesse Katz

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APERTURE NOMAD CABERNET FRANC

FOCUS ON CHARACTER | FOCUS ON WINE | FOCUS ON LIFE

APPELLATION: Alexander Valley

VARIETAL: Cabernet Franc

BLEND:

78% Cabernet Franc, 19% Merlot, 3% Malbec

BARREL PROGRAM

Aged 20 months, 50% new oak, 60 gallon French oak barrels from the center of France.

UNFINED, UNFILTERED AND UN-ACIDIFIED