

2016  
APERTURE  
OLIVER RANCH VINEYARD  
CABERNET SAUVIGNON  
SINGLE VINEYARD

# 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 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-lees) for 22 months. Bottled unfiltered, unfiltered, and un-acidified.

**VINTAGE NOTES** The year 2016 was a good one for grapes in the northern part of Sonoma County. Our cooler vineyard sites had the unique advantage of a long and moderate growing season. With this mellow, even weather, our fruit ripened gently. The result: deep flavors with complex, integrated tannins, and lively characteristics that make this vintage one of our best.

— WINEMAKER **JESSE KATZ**



**APPELLATION**

Alexander Valley

**VARIETAL**

Cabernet Sauvignon

**BLEND**

89% Cabernet Sauvignon  
11% Cabernet Franc

**BARREL PROGRAM**

Aged 22 months  
50% new oak  
60 gallon French oak barrels

**UNFINED, UNFILTERED  
AND UN-ACIDIFIED**

**VINEYARD**

Coming from the custom vineyard that the legendary viticulture specialist Phil Freese planted to showcase one of the best sites in California, this Cabernet always demonstrates a remarkable sense of site. These vines grow on a gravelly plateau that creates well-concentrated fruit that holds remarkable acidity and vibrant freshness.

**TASTING NOTES**

Rich strawberry, black cherry and currant round out the contrasting notes of crushed rock and spice. The 11% of barrel-fermented Cabernet Franc adds a fresh, floral component and brings a smooth finesse and generous length to the finish.

**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.