

2022
APERTURE
CABERNET
SAUVIGNON

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.

Focusing first on the Cabernet fruit from our mineral-rich, volcanic soil sites nestled on the hillside slopes in the Alexander Valley. This vintage's blend is uniquely crafted with delicate inclusions of Petit Verdot and Merlot, and a hint of Malbec and Cabernet Franc showcasing intense black fruits enriched with lengthy velvety tannins.

— WINEMAKER **JESSE KATZ**



APPELLATION

Sonoma County

VARIETAL

Cabernet Sauvignon

BLEND

93% Cabernet Sauvignon
4% Petit Verdot
2% Malbec
1% Merlot

BARREL PROGRAM

Aged 18 months
55% new oak
59 and 70 gallon French oak barrels

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

ALC 14.6%

VINEYARD

Mix of eastern hillsides that are South and South West facing with a bench land block. Hillside Cabernet vineyard sites, all with mineral-rich volcanic soils, are always the first focus of this blend.

SOIL TYPE | Volcanic

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. Many of these unique soils are in the Eastern hillsides of the appellation and display an amazing rich, red color.