

2021
APERTURE ESTATE
FARROW RANCH
CABERNET SAUVIGNON
ESTATE SINGLE VINEYARD

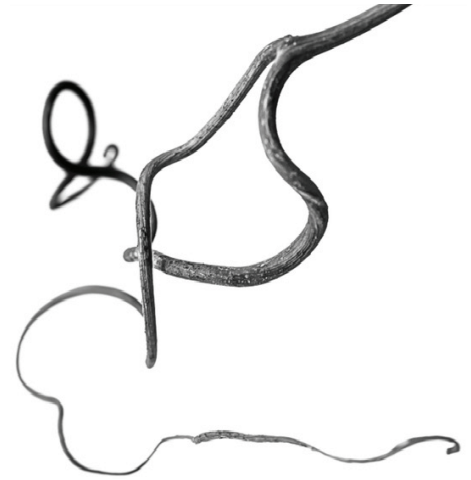
Aperture

WINEMAKER NOTES

Our grapes are hand-harvested and brought to the winery within hours of being picked. Every cluster is methodically hand 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

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

100% Cabernet Sauvignon

BARREL PROGRAM

Aged 22 months
80% new French oak
60 gallon French oak barrels

UNFINED, UNFILTERED AND UN-ACIDIFIED

VINEYARD | Farrow Ranch

This wine comes specifically from the property's steepest hillside cabernet blocks, blocks 11 and 12, on the south facing hillside on the Estate owned vineyard in Geyserville.

SOIL TYPE | Red Rocky Volcanic

These soils present a classic, oxidized, iron color. With a lesser loam content, these rocky, well drained soils help produce beautiful acidity and ripe, but fresh fruit qualities in the resulting wines.