

2022
APERTURE
DEL RIO VINEYARD
CABERNET SAUVIGNON
SINGLE VINEYARD

Aperture

WINEMAKER NOTES

Coming from our steepest south-facing hillside, the Del Rio Vineyard Cabernet Sauvignon is one of our most powerful cabernet sauvignon, expressing juicy dark fruits, and soft but firm tannin. Our grapes are hand-harvested and brought to the winery within hours of picking. Every cluster is methodically and obsessively sorted through multiple sorting tables before final optical sorting to specific preferences. The berries cold soak of 3-5 days with minimal air incorporation, allowing for complex color and tannin extraction.

Our fermentations are started by native yeast to preserve the unique aromas of the terroir. Air, temperature, and extraction are controlled throughout the 14-24 day fermentation with our automated pump over system. Extended maceration is determined lot by lot when we walk the fine line between full extraction and maintaining an elegant texture. The wine goes through malolactic fermentation in barrel and is aged sur-lie for 22 months.

— WINEMAKER **JESSE KATZ**



APPELLATION

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

100% Cabernet Sauvignon

BARREL PROGRAM

Aged 22 months
100% new oak

UNFINED, UNFILTERED AND UN-ACIDIFIED

ALC 14.9%

VINEYARD

From one of the steepest hillside vineyards at the top of Chalk Hill Road in the southeast corner of Alexander Valley, this site was planted in 2000 and spans just over 4 acres. Featuring Clone 337 on rootstock 101-14, the vineyard's most dramatic slope—20% on a south-facing hillside—produces this exceptional wine.

SOIL TYPE | Chalky Volcanic Soils

With little organic material, these soils help to control growth and vigor and increase concentration and complexity in the wine.