

2022
APERTURE
OLIVER RANCH VINEYARD
CABERNET SAUVIGNON
SINGLE VINEYARD

Aperture

WINEMAKER NOTES

This 3-acre custom vineyard was designed by the legendary viticulture specialist Phil Freese and planted in 2003 to showcase one of the best sites in California. This cabernet sauvignon always demonstrates a remarkable sense of place. 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
80% new French oak
20% neutral French oak

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

ALC 14.8%

VINEYARD

These vines grow on a gravelly plateau that creates well concentrated fruit that holds remarkable acidity and vibrant freshness. Planted with clone 338 on two different root stocks, these vines grow on gravelly loam soil.

SOIL TYPE | Volcanic Yolo Gravelly Loam

For our cabernet sauvignon, 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 growth and vigor and increase concentration and complexity in the wine.