

2022  
APERTURE  
PROTERRA

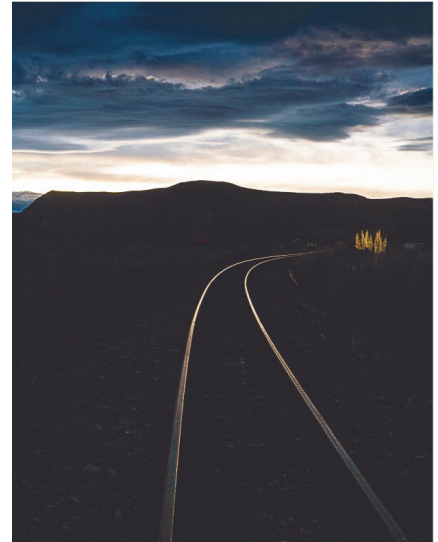
# Aperture

## WINEMAKER NOTES

Protterra is a wine that is crafted vintage to vintage based on unique barrels we find throughout the winemaking process that exhibit unique complexities that we want to highlight in a blend. 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

Red Blend

## BLEND

82% Merlot  
16% Cabernet Sauvignon  
1% Malbec  
1% Petit Verdot

## BARREL PROGRAM

Aged 22 months  
85% new French oak  
15% neutral French oak

## UNFINED, UNFILTERED AND UN-ACIDIFIED

**ALC 14.6%**

## VINEYARD

Nestled in the eastern hills of Alexander Valley within the proposed Pocket Peak AVA, this dramatic southwest-facing hillside provides excellent drainage, enhancing the development of refined tannins and a rich profile of red and black fruits. These conditions contribute to the depth, texture, and complexity of these Bordeaux varieties.

**SOIL TYPE** | Red rocky volcanic soils with layers of clay.