

2022
APERTURE
CHENIN
BLANC

Aperture

WINEMAKER NOTES

Our 2022 Chenin Blanc fruit is night-harvested from an old vine vineyard in the Clarksburg AVA on the Sacramento River. We lightly whole cluster press the fruit to a stainless steel tank where we let the juice chill at 50°F for two days to settle. On the third day, we clean-rack it to a smaller tank leaving the heavy sediment behind. We let the wine slowly start fermenting, keeping the temperature cool, below 56°F, to achieve freshness and preserve aromatics. The wine ferments in a mixture of vessels giving the wine a variety of textures from the stainless steel, cement, and neutral French oak. All lots are aged on the lees until blended together just prior to bottling.

The wine is placed in our cold barrel room to keep the fermentation cool and slow, maintaining freshness and bright aromatics. As the wine slowly ferments for an additional 3 weeks in barrel, we top and stir each barrel weekly. The wine stays in those same barrels for 6 months on lees.



— WINEMAKER **JESSE KATZ**

APPELLATION

Clarksburg

VARIETAL

Chenin Blanc

BLEND

100% Chenin Blanc

BARREL PROGRAM

Aged 6 months
75% Stainless-Steel Barrels
20% Neutral French Oak
5% cement tank

ALC 13.1%

VINEYARD

These heritage grapes from the Clarksburg vineyard benefit from naturally warm days and brisk, cool nights made possible by the “Delta Breeze” from the San Francisco Bay. These temperature gusts help create a long growing season and beautifully developed fruit.

SOIL TYPE | Silty Clay

The soils are rich, silty clay loam in a delta-like climate. This composition assists with nutrient uptake and water-holding capacity. The inclusion of silt helps with water retention.

2022
APERTURE
SAUVIGNON
BLANC

Aperture

WINEMAKER NOTES

The 2022 sauvignon blanc incorporates our estate-grown sémillon and sauvignon musqué, that we planted on the Aperture property in 2019. These two estate blocks were hand-harvested in early September at the same time as the Sauvignon Blanc from Farrow Ranch in Geyserville. The sauvignon blanc from Dry Stack Vineyard in the Bennett Valley AVA was brought to the winery in early October, consistent with this vineyard's unique late-ripening characteristics.

Basing the pressure on the acid measurements, we lightly whole cluster press the fruit to a stainless steel tank where we let the juice chill at 50°F. After three days, we clean-rack it to a smaller tank leaving the heavy sediment behind. Three days later, fermentation starts naturally and keeps below 56°F until 18 brix when we transfer the young wine to barrels. There, it spends the remaining time on lees until just before bottling. Once transferred to barrel, the wine is placed in our cold barrel room to keep fermentation cool and slow to intentionally preserve the bright aromatics and fresh quality. As the wine slowly ferments for an additional 3 weeks in barrel, we top and stir weekly. The wine stays in those same barrels for 6 months.



— WINEMAKER **JESSE KATZ**

APPELLATION

Sonoma County

VARIETAL

Sauvignon Blanc

BLEND

84% Sauvignon Blanc
16% Sémillon

BARREL PROGRAM

Aged 6 months
33% new French oak
30% once used French oak
25% neutral French oak
12% cement tank

ALC 13.9%

VINEYARD

We harvest grapes from three vineyards for this wine. Our estate sémillon and sauvignon musqué in Russian River Valley, sauvignon blanc from Dry Stack Vineyard in Bennett Valley, and sauvignon blanc from our estate property, Farrow Ranch in Alexander Valley.

SOIL TYPE | Clay Loam

The soils are marine clay loam with many small to medium sized stones throughout the profile, helping drainage and soil texture.

2021
APERTURE
BORDEAUX
RED BLEND

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.

For this vintage, we crafted a distinct Bordeaux blend, composed of primarily Merlot and Malbec, with a delicately balancing of smaller inclusion of cabernet sauvignon, petit verdot, and cabernet franc. The ripe red fruit characters are structured by silky seamless tannins, showcasing an elegant density to the blend.

— WINEMAKER **JESSE KATZ**



APPELLATION

Sonoma County

BLEND

44% Merlot
27% Malbec
10% Cabernet Sauvignon
10% Petit Verdot
9% Cabernet Franc

BARREL PROGRAM

Aged 18 months
50% new oak
59 and 70 gallon French oak barrels

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

ALC 14.4%

VINEYARD

This wine is composed of all hillside vineyards which helps to keep berry size down and concentration strong.

SOIL TYPE | Clay Loam

The vineyard blocks that make up our Red Blend are all clay soil type. This clay helps some of the early ripening varietals lengthen their growing season so the grapes achieve full phenolic ripeness while also keeping a freshness in the fruit characteristics.

2021
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

85% Cabernet Sauvignon
6% Petit Verdot
5% Merlot
3% Malbec
1% Cabernet Franc

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.

2021
APERTURE
OLIVER RANCH VINEYARD
CABERNET SAUVIGNON
SINGLE VINEYARD

Aperture

WINEMAKER NOTES

Our grapes are hand-harvested and delivered to the winery within hours of being picked. Every cluster is methodically and obsessively sorted through 3 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 carry out cooler fermentations to preserve the unique aromas of the terroir. Air and temperature are controlled throughout the 14-24 day fermentation, and extended maceration is determined lot by lot when I walk the fine line between full extraction and keeping an elegant, silky 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 oak
60 gallon French oak barrels

UNFINED, UNFILTERED AND UN-ACIDIFIED

ALC 14.6%

VINEYARD

Coming from the custom vineyard that the legendary viticulture specialist Phil Freese planted in 1989 to showcase one of the best sites in California, this cabernet always demonstrates a remarkable sense of site. These vines grow on a gravelly plateau that creates well-concentrated fruit that holds remarkable acidity and vibrant freshness.

SOIL TYPE | Volcanic Loam

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.