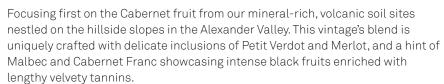
# 2022 APERTURE CABERNET SAUVIGNON

# 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 ex-traction 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.







## **APPELLATION**

Sonoma County

#### **VARIETAL**

Cabernet Sauvignon

#### **BLEND**

93% Cabernet Sauvignon 4% Petit Verdot 2% Malbec 1% Merlot

# **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.

"It unfurls dramatically on the nose, red and black cherry preserves giving way to lilac, tobacco, cast iron and new oak spices. The medium-bodied palate is bursting with perfumed fruit. It's structured by dusty tannins and mouthwatering acidity and has a long, nuanced finish." - 94 pts Erin Brooks, Robert Parker's The Wine Advocate