2022 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.



- WINEMAKER JESSE KATZ



APPELLATION

Sonoma County

VARIETAL

Red Blend

BLEND

36% Malbec 35% Cabernet Sauvignon 24% Merlot 3% Petit Verdot 2% Cabernet Franc

BARREL PROGRAM

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

UNFINED, UNFILTERED AND UN-ACIDIFIED

ALC 14.5%

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.

"-it bursts from the glass with pure red cherry and pomegranate perfume, unfurling nuances of lavender, forest floor and glossy new oak as it opens in the glass. The medium-bodied palate features generous, floral fruit. It's structured by powdery tannins and juicy acidity and has a long, layered finish." - 93 pts Erin Brooks, Robert Parker's The Wine Advocate