

2022
APERTURE ESTATE
FARROW RANCH
CABERNET SAUVIGNON
ESTATE SERIES

Aperture

WINEMAKER NOTES

Our grapes are hand-harvested and brought to the winery within hours of being picked. Every cluster is methodically hand sorted through three sets of sorting tables before being optically sorted to specific preferences. The berries then cold soaked for 4-7 days with minimal air incorporation, allowing for complex color and tannin extraction.

We carried out two distinct fermentations at completely different temperatures. This is a unique approach, as not all single-vineyard wines undergo multiple ferments. Multiple fermentations at different temperatures contributed to various expressions of the block that were later blended. This adds complexity and layers to this wine, expressing the nuances of the terroir, which results in more expressive layers and flavors. The warmer conditions in the 2022 vintage also gave us the opportunity to integrate more oak than in recent years, further enhancing the wine's structure and layered character. Wines go through malolactic fermentation naturally in barrel and aged (sur-lie) for 22 months.

— WINEMAKER **JESSE KATZ**



APPELLATION

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

100% Cabernet Sauvignon

BARREL PROGRAM

Aged 22 months
90% new French oak
60 gallon French oak barrels

UNFINED, UNFILTERED AND UN-ACIDIFIED

ALC 14.9%

VINEYARD | Farrow Ranch

This wine comes specifically from the property's steepest hillside cabernet block 12, on the south facing hillside on the Estate owned vineyard in Geyserville.

SOIL TYPE | Red Rocky Volcanic

These soils present a classic, oxidized, iron color. With a lesser loam content, these rocky, well drained soils help produce beautiful acidity and ripe, but fresh fruit qualities in the resulting wines.

HARVEST DATE: 9/16/22