

2023  
APERTURE  
PROTERRA

# Aperture

## WINEMAKER NOTES

Proterra 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

Napa Valley

## VARIETAL

Red Blend

## BLEND

80% Merlot  
12% Cabernet Sauvignon  
8% Cabernet Franc

## BARREL PROGRAM

75% new French oak

## UNFINED, UNFILTERED AND UN-ACIDIFIED

**ALC 14.5%**

## VINEYARD

Sugarloaf vineyard, planted on hillsides with rocky soils in the Napa Valley, sits at approximately 850 feet in elevation and faces southwest toward San Pablo Bay.

## SOIL TYPES | Hambright Rock- Outcrop Complex

Commonly referred to as the “red gold” of Napa these are shallow, well-drained soils formed in material weathered from basic igneous rocks.