

2023
APERTURE
SJ RANCH VINEYARD
CABERNET SAUVIGNON
SINGLE VINEYARD

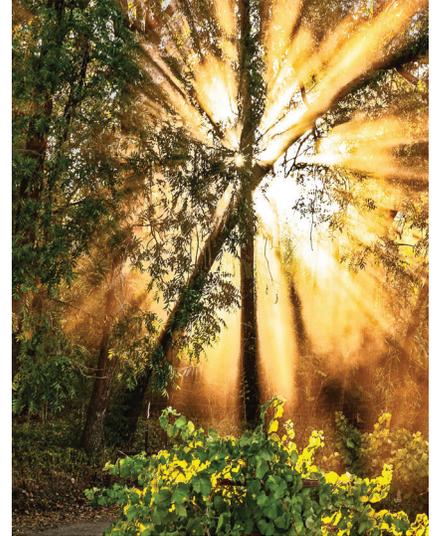
Aperture

WINEMAKER NOTES

The SJ Ranch Cabernet Sauvignon is selected from 4 individual cabernet sauvignon blocks on 2.4 acres of land. This wine is intentionally crafted to express the concentrated character and opulence of this unique site. The clusters hold some of the smallest berries of any of our vineyards. 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 based on variety, color, shape and size. The berries cold soak for 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 attributes of the terroir. Air, temperature, and extraction are controlled throughout the 14-25 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

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

100% Cabernet Sauvignon

BARREL PROGRAM

Aged 22 months
90% new French oak
10% neutral French oak

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

ALC 14.5%

VINEYARD

This smooth and rich cabernet sauvignon planted on clone 7 boasts an impressive pedigree. It's fruit is selected exclusively from 4 blocks totalling 2.4 acres at the top of chalk hill directly adjacent to the legendary Verité vineyards on Thomas Road.

SOIL TYPE | Volcanic Arbuckle
Gravelly Loam

For our cabernet sauvignon, 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 growth and vigor and increase concentration and complexity in the wine.

HARVESTED 10/6/23