

2017
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 10-15 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. Bottled unfinned, unfiltered, and un-acidified.

The 2017 Red Blend demonstrates a rich concentration of deep red fruits. Ripe currants combined with fresh raspberries and cherries, carrying with them a bright acidity. Laying in delicate violets and subtle tabacco the wine extends with a long, spice driven finish. The tannins are well integrated and the texture elegant and silky, making this a wine that is drinking beautifully now and will continue to reward with cellaring.

— WINEMAKER **JESSE KATZ**



APPELLATION

Alexander Valley

BLEND

52% Malbec
48% Merlot

BARREL PROGRAM

Aged 18 months
50% new oak
60 gallon French oak barrels

UNFINED, UNFILTERED AND UN-ACIDIFIED

VINEYARD

This wine is composed of all hillside vineyards which helps to keep berry size down and concentration strong. The sites are south and south east facing for the early ripening varietals.

SOIL TYPE | Clay

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.