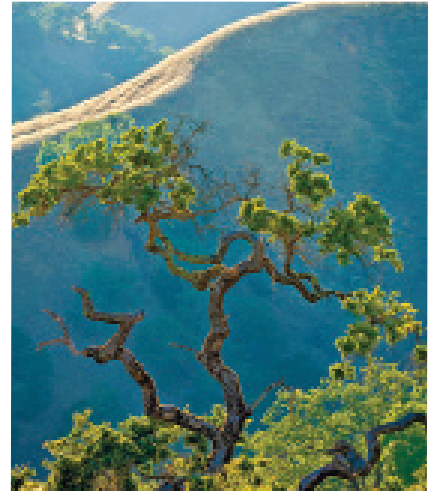


2017
APERTURE
DEL RIO VINEYARD
CABERNET SAUVIGNON
SINGLE VINEYARD

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 22 months. Bottled unfinned, unfiltered, and un-acidified.

— WINEMAKER **JESSE KATZ**



APPELLATION

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

100% Cabernet Sauvignon

BARREL PROGRAM

Aged 20 months
50% new oak
60 gallon French oak barrels

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

VINEYARD

From one of the steepest hillside vineyards at the top of Chalk Hill Road in the southeast corner of Alexander Valley, this exquisite site creates incredibly gorgeous wines with delicate, soft tannins that melt into the juicy dark fruits of this powerful Cabernet. Blackberry, blueberry pie, and lavender gain in concentration as the wine builds to a bright, long finish.

SOIL TYPE | Chalky Volcanic Soils

For our Cabernet, 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 vigor and growth and increase concentration and complexity in the wine, and this is especially so for our Del Rio Vineyard site.