

APERTURE
2017
OLIVER RANCH
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 22 months
50% new oak
60 gallon French oak barrels

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

VINEYARD

Coming from the custom vineyard that the legendary viticulture specialist Phil Freese planted to showcase one of the best sites in California, this Cabernet always demonstrates a remarkable sense of site. These vines grow on a gravelly plateau that creates well-concentrated fruit that holds remarkable acidity and vibrant freshness.

TASTING NOTES

Rich strawberry, black cherry and currant round out the contrasting notes of crushed rock and spice. This wine showcases a rich, smooth finesse to the tannin structure and generous length to the finish.

SOIL TYPE | Volcanic Loam

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.