

2017  
APERTURE  
CABERNET  
SAUVIGNON

# 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.

This year's blend achieves full-bodied and elegant, offering layered, ripe fruit impressions - blackberries, cassis, and ripe blueberries. The mouth feel is dense and round, with smooth, expertly structured tannins and subtle dark chocolate, vanilla bean and light spice notes leading to an extended and lasting finish.

— WINEMAKER **JESSE KATZ**



## APPELLATION

Alexander Valley

## VARIETAL

Cabernet Sauvignon

## BLEND

85% Cabernet Sauvignon  
8% Malbec  
7% Merlot

## BARREL PROGRAM

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

## PRICE

\$70

**UNFINED, UNFILTERED  
AND UN-ACIDIFIED**

## VINEYARD

Mix of eastern hillsides that are South and South West facing with a bench land block that is mostly dry-farmed. Four hillside Cabernet vineyard sites, all with mineral-rich volcanic soils, are always the first focus of this blend.

## SOIL TYPE | 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. Many of these unique soils are in the Eastern hillsides of the appellation and display an amazing rich, red color.