

2021
APERTURE
DEL RIO VINEYARD
CABERNET SAUVIGNON
SINGLE VINEYARD

Aperture

WINEMAKER NOTES

Our grapes are hand-harvested and brought to the winery within hours of being picked. Every cluster is methodically hand sorted through three sets of sorting tables before being optically sorted to specific preferences. The berries then cold soak for 4-7 days with minimal air incorporation, allowing for complex color and tannin extraction.

Native yeast start our cooler fermentations to preserve the unique aromas of the terroir. Air, temperature, and extractions are controlled throughout the 14-24 day fermentation through our automated pumpover system. Extended maceration is determined lot by lot when we walk the fine line between full extraction and maintaining an elegant texture. Wines go through malolactic fermentation naturally in barrel and are aged (sur-lie) for 22 months.

— WINEMAKER **JESSE KATZ**



APPELLATION

Alexander Valley

VARIETAL

Cabernet Sauvignon

BLEND

100% Cabernet Sauvignon

BARREL PROGRAM

Aged 22 months
100% 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.

SOIL TYPE | Chalky Volcanic

With little organic material, these soils help to control growth and vigor and increase concentration and complexity in the wine.