

2021
APERTURE
NOMAD

Aperture

WINEMAKER NOTES

Our grapes are hand-harvested and brought to the winery within hours of being picked. Every cluster is methodically and obsessively 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

BLEND

75% Cabernet Franc
25% Merlot

BARREL PROGRAM

Aged 22 months
70% new oak
60 gallon French oak barrels

UNFINED, UNFILTERED AND UN-ACIDIFIED

ALC 14.5%

VINEYARD

Nested in the eastern hills of Alexander Valley, in the proposed Pocket Peak AVA. The dramatic southwest facing hillsides allow for drainage and favor the high quality of tannins and red and black fruit profile, contributing to the richness and texture of these Bordeaux varieties.

SOIL TYPE | Red rocky volcanic soils with layers of clay.