

2021
APERTURE
SJ RANCH VINEYARD
CABERNET SAUVIGNON
SINGLE VINEYARD

Aperture

WINEMAKER NOTES

Our grapes are hand-harvested and delivered to the winery within hours of being picked. Every cluster is methodically and obsessively sorted through 3 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 carry out cooler fermentations to preserve the unique aromas of the terroir. Air and temperature are controlled throughout the 14-24 day fermentation, and extended maceration is determined lot by lot when I walk the fine line between full extraction and keeping an elegant, silky 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
90% new oak
60 gallon French oak barrels

UNFINED, UNFILTERED AND UN-ACIDIFIED

ALC 14.8%

VINEYARD

This smooth and rich cabernet, a mix of clone 337 and clone 7 boasts an impressive pedigree. Its fruit hails exclusively from SJ Ranch Vineyard, a 7.9-acre parcel at the top of Chalk Hill, directly adjacent to the legendary Verité vineyards on Thomas Road.

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 growth and vigor and increase concentration and complexity in the wine.