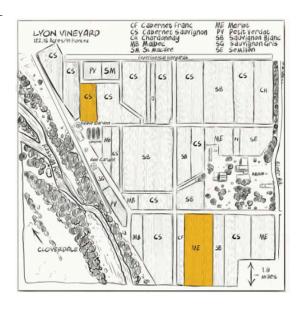


2018 CABERNET SAUVIGNON ALEXANDER VALLEY

HARVEST & WINEMAKING NOTES

With the 2018 harvest, things returned to a more normal schedule in Alexander Valley. Cooler temperatures and sufficient rainfall laid the foundation for an ideal growing season. A smooth ripening cycle across the farm, gave us the opportunity to dial in the flavor profiles, acidity, and ripeness of each individual block. A brief burst of rain in early October was followed by a nice dry spell of moderate heat, as we harvested beautiful grapes balanced to perfection by nature. The well-drained soil beneath our Cabernet Sauvignon grapes, a mix of Yolo and Cortina with minimal clay, possesses the ideal calcium/magnesium ratio required to produce Bordeaux varietals of the highest quality. The added gravel texture of Cortina creates wines rich with tannins and pure of varietal character.



TASTING NOTES

A dark crimson color with a bright purple rim. Fragrant notes of boysenberry, sweet black plum and warm baking spices are balanced by a hint of dark chocolate. The fruit-forward flavors carry through to the palate, with the added richness of ripe black cherry and spice impressions. The lingering finish is even and silken, with structure and form designed for aging. Enjoyable now and many years ahead.

TECHNICAL NOTES

AVA Alexander Valley, Sonoma County

BLEND 80% Cabernet Sauvignon / 20% Merlot

ALCOHOL 14.4% TOTAL ACIDITY 0.60g/mL

PH 3.59

BARRELS 100% New American oak

AGING 22 months
BOTTLING DATE April 2020

CASES 893 BOTTLE PRICE \$32

ESTATE Demeter Certified Biodynamic & CCOF Certified Organic