



History

Since Cabernet Sauvignon thrives in a warmer climate, we have always grown our fruit further inland amongst the sunny hillsides along the Russian River in the Ukiah Valley. We select gravelly, well-drained soils for Cabernet; the vines struggle in these conditions resulting in low yields of grapes with exceptional flavor.

Winemaking

The long, moderate growing season in 2018 provided a vintage of excellent Cabernet with small, concentrated berries. Each vineyard block was picked at optimal ripeness, destemmed, and fermented in a mix of small open-top fermenters and stainless steel tanks. After fermentation, we pressed to oak barrels from our favorite coopers, where the wine aged for eighteen months. Careful blending and minimal handling let the quality of the fruit shine in this blend.

Tasting Notes

Our 2018 Cabernet Sauvignon is a Mendocino classic. You will find layered aromas of ripe red cherry, graphite, currants, pie crust, and elegantly toasted oak. On the palate, the wine opens with a burst of red and black fruit, followed by the more savory and complex earth and spice notes. Fine-grained tannins and balanced acidity sustain its fullness through a long finish. Built for the dinner table, consider pairing this wine with ribeye steak, lamb chops, firm cheeses, or a dense chocolate cake.

Appellation: Mendocino

Fermentation: Tanks and ¾-ton fermenters

Maturation: 18 months in barrel (25% new)

Alcohol: 13.9%

Cases produced: 3,125

Sugar at harvest: 25° - 28.8° Brix

Harvest dates: October 5 - October 19

Titrateable acid: 5.8 g/L

pH: 3.4

Cellaring: 5 - 10 years with careful aging