



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

A moderate growing season followed a wet winter, making 2019 an ideal vintage by the time the grapes were ready to harvest in late September. 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

Bold and complex, our 2019 Cabernet Sauvignon is a Mendocino classic. You will find layered aromas of ripe red raspberry, cassis, blackberry pie, and elegantly toasted oak, with whispers of tobacco leaf and coffee. On the palate, the wine opens with a burst of red and black fruit, followed by the more savory and rich earth and spice notes. Structured tannins and balanced acidity sustain its fullness through a long finish. On the dinner table, consider pairing this wine with steak tartare, beef Wellington, bleu cheese, shortbread cookies or Black Forest cake.

Appellation: Mendocino

Fermentation: Tanks and ¾-ton fermenters

Maturation: 18 months in barrel (35% new)

Alcohol: 14.2%

Cases produced: 3,065

Sugar at harvest: 25.6° - 28.3° Brix

Harvest dates: October 5 - October 15

Titrateable acid: 5.8 g/L

pH: 3.7

Cellaring: 5 - 10 years with careful aging