



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 2020 harvest was a light one. Extreme temperatures lead to a smaller crop, and while it was a limiting factor this allowed us to give a little extra attention to this special wine. 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.

Tasting Notes

Clean and refined, our 2020 Cabernet Sauvignon is a Mendocino classic. You will find layered aromatics of cassis and blackberry along with notes of cedar and dried tobacco. On the palate, the harmonious union of red and black fruit, with nuances of clove and vanilla frame this beautiful wine. Structured tannins and balanced acidity sustain its fullness through a long finish. On the dinner table, consider pairing this wine with beef Wellington, roasted beet salad, aged cheddar cheese, or Black Forest cake.

Appellation: Mendocino

Fermentation: Tanks and ¾-ton fermenters

Maturation: 18 months in barrel (24% new)

Alcohol: 13.9%

Cases produced: 610

Sugar at harvest: 25.5° - 27.7° Brix

Harvest dates: September 30 - October 5

Titratable acid: 5.8 g/L

pH: 3.6

Cellaring: 5 - 10 years with careful aging