



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 warm, dry summer of 2017 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, the grapes were pressed to oak barrels from our favorite coopers where they aged for eighteen months. Careful blending and minimal handling lets the quality of the fruit shine in this blend.

Tasting Notes

Our 2017 Cabernet Sauvignon is a Mendocino classic. You will find aromas of dark cherry, blackcurrant, pie crust, and elegant cedar, with rich cocoa powder, cherry compote, and coffee bean flavors on the palate. Sustained fullness in the mouth is held together with fine-grained tannins and balanced acidity. At the dinner table, consider pairing with ribeye steaks, salami, salty cheeses, or dark chocolate.

Appellation: Mendocino

Fermentation: Tanks and 3/4-ton fermenters

Maturation: 18 months in barrel

Alcohol: 13.9%

Cases produced: 2,988

Sugar at harvest: 22.8° - 27.9° Brix

Harvest dates: September 9 - October 5

Titrateable acid: 5.8 g/L

pH: 3.5

Cellaring: 5 - 10 years with careful aging