



2019 RUTHERFORD CABERNET SAUVIGNON



Varietal Composition:
100% Cabernet Sauvignon

Cellaring:
22 months in 70% new French oak

Appellation:
Rutherford

Production:
245 Cases

Final Chemistry:

TA: 5.5g/L

pH: 3.8

Alcohol: 14.8%

Residual Sugar: 0.02%

Bottled:
August 25th, 2021

Released:
November 1st, 2022

Growing Season

The growing season began with heavy rains that extended until late April, invigorating our cover crops and replenishing our soils. Warm sunny days coupled with cool nights allowed the 2019 harvest to develop at a steady rate with no major challenges. These mild conditions were ideal for our vines to slow down the ripening and preserve their freshness and acidity. Another stellar vintage where the winemaker lets the vineyard express itself.

Winemaking

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. A 48-hour cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

Lush, fleshy and opulent. Flavors of ripe blackberries, raspberries and cranberries are balanced with delicate notes of sweet vanilla and cedar. The tannins are fine-grained and well integrated, coupled with a vibrant acidity and rich mouthfeel. Its broad mid palate and a smooth texture makes this wine live up to the Rutherford Appellation reputation. Enjoy now through 2030.

