

ESTABLISHED 1977

LAKE SONOMA

✦ WINERY ✦

2017

ALEXANDER VALLEY

CABERNET SAUVIGNON

WINEMAKER NOTES

2017 began with high rainfall across most AVAs. Temperature differences with high heat spells in some areas meant irregular ripening times. Extra attention was paid to canopy management and a staggered harvest helped match intense ripeness with good flavor and acidity. A challenging, rewarding vintage in winemaking.

100% Malolactic fermentation. Aged 20 months in 30% new NS 70& 1-3 year old French oak barrels.

TASTING

A classic for this AVA with aromas of violet, briar, wild blackberry and cinnamon that lead to flavors of blackberry preserves, red currants, sarsaparilla, baking spices, wintergreen and toasted oak. Restrained tannins offer good structure. A long, lingering finish.

A wine that loves comfort foods and rich flavor profiles. Enjoy with brisket, short ribs or any well-marbled red meat alongside a heap of grilled vegetables.

COMPOSITION

100% Cabernet Sauvignon

Alcohol: 14.8%

pH: 3.87

TA: 6.0 g/L

RS: 0.3 g/L

