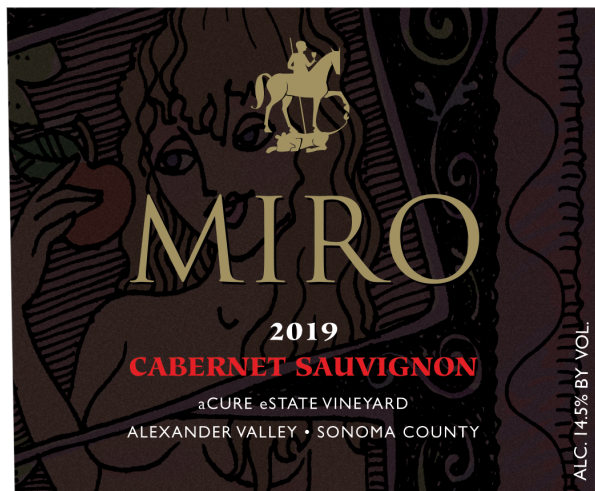




2019 CABERNET SAUVIGNON



APPELLATION: Alexander Valley
HARVEST DATE: October 18, 2019
BRIX AT HARVEST: 25.5°
BLEND: 100% Cabernet Sauvignon
BARREL AGING: 13 months in 40% new French oak barrels; balance in older barrels
BOTTLED: December 15, 2020
PRODUCTION: 374 css
ALCOHOL: 14.5%
TA: 0.62g/100 ml
pH: 3.69
RS: 0.25%

The Vineyard: This prime hillside Alexander Valley Vineyard is owned by Dr. Siegemund and is biodynamically farmed with minimal irrigation and fertilizing. The location is just South of Cloverdale. The entire vineyard is only 5 acres on five different blocks. The vines are closely spaced and bask in a Southeastern exposure. The aCure eState Cab grows in high-mineral-content decomposed serpentine and granite, shallow with low fertility.

The Vintage: The 2019 season had an interesting mix of conditions, to say the least! We had a lot of rain in March and in May, fires in October with evacuations and power outages—other than that the quality was spectacular! The wildfire smoke never made it to Northern Alexander Valley. The grapes were harvested before the fires occurred, therefore: no smoke taint. Otherwise, the growing season was relatively mild and long without any heat waves or other surprises. The crop yields were lower than in 2018, and the quality is high.

Winemaking: The grapes were harvested by hand on October 18th, 2019. After hand-sorting, the grapes were destemmed (but not crushed) for 100% whole-berry fermentation. After a few days of cold soak, the wine was fermented by indigenous (“native”) yeast at relatively low temperature. The extended maceration lasted 27 days on the skins. The wine was aged in 40% new oak barrels (French Oak) with the remainder being neutral oak barrels.

Winemaker’s Tasting Notes: The wines from aCURE eSTATE vineyard are very consistent in regards of their unique terroir driven aromas. The high magnesium (“blue rock”) rich soils reduce the natural Cabernet vigor, reduces the berry size and lower the yields considerably therefore making concentrated wines with well-expressed minerality and dark stone fruit aromas. There is a certain velvety texture on the mouth feel and rich but focused fruit dominated finish. The nose is complex with layers of dark stone fruit and berries, maple, cocoa-mocha and a hint of forest floor. Enjoy now or age for another 5-7 years.

Miro Tcholarov