

THREE FINGER JACK

EAST SIDE RIDGE
CABERNET SAUVIGNON

LODI • CALIFORNIA • 2022

Inspired by the daring character of this legendary outlaw who roamed the Sierra foothills of California during the Gold Rush days in search of riches.

This wine boasts immense structure worthy of Jack's name.

TASTING NOTES

This Cabernet Sauvignon is a big structured, dense tannin wine offering ripe fruit aromas and flavors of black cherry, dried cranberry, cedar, raspberry, hints of spice, and natural acidity. The mouthfeel leads to a bold, long, and elegant finish.

VINTAGE

The 2020 growing season was ideal for producing high quality, elegant and expressive wines. Our Lodi climate allows the vineyard temperatures to vary from just above 100 deg F during the day to cool 65 deg F in the evening. A cool blanket slips into the area at night keeping the vineyard temperatures mild in the morning as the day heats up. The warm inland valley allows for generous heat during the peak summer months. Fruit development – from bud break through berry set – progressed at an even pace, allowing the resulting wine to be packed with brilliant, concentrated flavors.

VITICULTURE

Lodi has been a grape growing region since the 1850s and in most places, the soil is deep loam which is similar to that of the French Rhône region of Châteauneuf du Pape. The east side of Lodi is the ideal Cabernet growing region, exposed to the high heat of the afternoon sun. The soil here is low on water retention which stresses the vines and leads to a higher intensity of color, texture, and flavor. Lodi is located at the base of the Sierra Foothills and the appellation has a classic Mediterranean-like climate. Situated 100 miles directly east of the San Francisco Bay at the edge of the San Joaquin/Sacramento River Delta, cool “delta breezes” provide the region with a reliable, natural air conditioning throughout the growing season.

WINEMAKING

Grape maturity is monitored extremely closely in the days leading up to harvest to strike the right balance of sugar, flavors, and tannin development. The Cabernet is harvested in the cool of the night and delivered to the Winery to be destemmed into fermentation tanks. It spends 24-48 hours slowly warming up to fermentation temperature. This allows for a period of aqueous extraction of color and other polyphenolic compounds before fermentation begins. By controlling temperature and the cap management regime, the Winemaker balances proper extraction of tannins and flavors with a healthy fermentation. Once vinified and pressed off skins, a portion of the wine is aged on a blend of French and American oak while another portion is maintained in stainless steel to provide the blending options that allow the Winemaker to craft the bold and structured blend. A portion of the wine was aged in oak barrels where the wine slowly matured and softened until it is ready to be blended with the other wine components.



VINTAGE: 2022 | APPELLATION: LODI | VARIETAL COMPOSITION: 80.6% CABERNET SAUVIGNON, 9.7% MALBEC, 8.0% PETITE SIRAH, 1.5% OTHER
PH: 3.63 | TOTAL ACID: 0.58 G/100ML | RESIDUAL SUGARS: 0.55 G/100ML | ALCOHOL BY VOLUME: 15.0%
BARREL AGING: PORTIONS OF THE BLEND WERE AGED ON FRENCH AND AMERICAN OAK FOR APPROXIMATELY 6 MONTHS