

2017

ROCKFALL VINEYARD CABERNET SAUVIGNON

TASTING NOTES

Sourced from one of our highest elevation vineyards, the 2017 Rockfall Vineyard Cabernet Sauvignon features a true wildness that expresses the rugged growing site 2,000ft above the fog line. Elegant aromas of blueberries, cassis, graphite and black tea with complex undercurrents of baking spices. This wine balances power with elegance through to its savory palate with a generous structure and ample tannins. The structure of this wine allows for many years of cellar aging to continue to bring out nuanced flavors and complexity.



OVERVIEW

- American Viticulture Area (AVA): Alexander Valley, Sonoma County
- Mountain Range: Mayacamas Mountains
- Region: California's North Coast
- Elevation: 2,000 - 2,200 feet
- Vineyard Location: 76 miles north of San Francisco, 23 miles east of the Pacific Ocean, 8 miles north of Healdsburg

WINEMAKING DATA

- Composition: 100% Cabernet Sauvignon
- Fermentation: Hand-picked, destemmed, fermentation in French oak upright tanks. Malolactic fermentation in barrel.
- Barrel Aging: 20 months in French Oak, 58% new
- Date of Bottling: July 2019
- Alcohol: 14.5%
- TA: 0.61 g/100mL
- pH: 3.69

