



**VARIETY:**  
Cabernet Sauvignon

**VINEYARD:**  
San Lucas

**APPELLATION:**  
Monterey

**ALCOHOL:** 17.5%

**PH:** 0.8

**TA:** 3.4 g/L

**AGING:**  
60% American oak,  
28% Hungarian oak,  
12% French oak, 18 months

**BOTTLING DATE:** July 8, 2020

**CASES PRODUCED:** 137



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VINEYARDS

## 2018 RESERVE CABERNET SAUVIGNON APPASSIMENTO

### TASTING NOTES

Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. Our Appassimento Cab is made in a style similar to northern Italy's celebrated Amarone and displays a lavish richness that is almost port-like. The grapes are allowed to dry slowly on the vine, which intensely concentrates the flavors. The result is a full-bodied and brooding beauty with generous aromas of blackberry, black cherry, ripe plum and dried fig with hints of cola, black tea and tarragon. On the palate, loads of dark black fruit give way to a decadently rich finish with surprising elegance. Drinking beautifully now, this is one to lay down for a decade or more.

### VINEYARD

The grapes were sourced from our estate San Lucas Vineyard and specially farmed for this Old World style of wine. Appassimento, or the drying of the grapes, is an ancient technique that promotes dehydration in the grapes so that a higher concentration of sugar develops inside the berries. To achieve this, we cut the canes when the grapes were at 21° Brix. Cutting of the canes doesn't allow any water to move into the berries and doesn't allow sugars to move out. We left the clusters hanging on the vines for an additional three weeks until they reached 31° Brix.

### VINTAGE

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

### WINEMAKING

After reaching 31° Brix, the fruit was hand harvested and destemmed into small fermenter bins. After soaking for two days, a small amount of water was added to allow the fermentation to go to dryness. The must was pressed into a stainless steel tank for settling and then racked to a mixture of American, Hungarian and French oak barrels for aging. Necessity being the mother of invention, especially when working with high alcohols, our resourceful winemaking team used aquarium heaters to keep the wine warm and facilitate the secondary fermentation in barrel. The result is worth every extra step in the process: a wine of tremendous depth and complexity.

### WINERY & TASTING ROOM

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