



**VARIETY:**  
100% Cabernet Sauvignon

**VINEYARDS:**  
82% San Lucas  
18% Hames Valley

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Oct. 1 – 21, 2019

**ALCOHOL:** 14.4%

**PH:** 3.74

**TA:** 6.2 g/L

**AGING:**  
88% French oak  
12% American oak, 20 months

**BOTTLING DATE:** July 2, 2021

**CASES PRODUCED:** 592



## 2019 ESTATE CABERNET SAUVIGNON

### TASTING NOTES

Arguably the most important red wine grape in the world, a distinguished Cabernet Sauvignon is one of life's great pleasures. We choose our Cabernet sites carefully: warm days with lots of sunshine, cool nights to preserve the balance of the fruit, well-drained soils and gentle slopes. These elements allow us to produce exceptional Cabs year in and year out. Our 2019 vintage is intense and focused, with aromas of blackberry, elderberry, ripe plum and notes of tarragon. Bold and full-bodied, it is framed by elegant tannins. Lingering notes of black fruit, vanilla and mocha prevail on the finish. While drinking beautifully now, this rich and vibrant Cabernet will age nicely over the next 5-10 years.

### VINEYARDS

The Cabernet grapes were sourced from our estate San Lucas and Hames Valley Vineyards. San Lucas is a postcard-perfect vineyard, with gorgeous rolling topography, sunshine-filled days and cool nights. Hames Valley is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. Each vintage, these two vineyard sites duke it out for the Cabernet title, with San Lucas being the most predominant in our 2019 blend.

### VINTAGE

The 2019 growing season in Monterey County typified the long term average: predictable precipitation followed by consistent growing conditions, moderated by heat spikes. Our vineyards received a whopping 20 inches of rainfall throughout the season, with rain events occurring well into bud break and bloom time. This impacted fruit set and decreased yields. Harvest began in early September and the weather was thankfully dry, with moderate, favorable temperatures. Overall temperate conditions during ripening combined with restrained yields produced fruit of incredible depth. The year also marked an end to the drought that California had been experiencing since 2013.

### WINEMAKING

The grapes were handpicked, destemmed and crushed into small bins for fermentation. Fermentation was carried out in small lot, open-top fermenters. The cap was punched down twice daily at the height of fermentation to gently increase extraction of color and phenolic compounds. The juice was racked clean to barrels for secondary malolactic fermentation and aging. Barrel-aged for 20 months, the wine was bottled unfiltered in order to preserve the tannin structure and aromatics.

### WINERY & TASTING ROOM

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