



2016 CABERNET SAUVIGNON PEACELAND

TASTING NOTES:

Taking an intrepid walk through the wonderous glowing rainy night with a mysterious stranger leading the way. A gentle cab without the high tannins that suck the moisture out of your mouth for days. A medium light bodied cab that serves flavor of black currant, cherry, coffee, herbal layer, and hints of minerality throughout. An elegant wine with a rounded balance and finish.

WINEMAKING NOTES:

We met RJ Friedland, owner of Peaceland Vineyards, we knew peace and idle had that special connection of being present and true, as well as having the same understanding in the vineyard and winemaking. This 40 acre planted vineyard sits on top of the eastern side of the Mayacamas, high above the fog and frost line. The coastal breeze lets the grapes hang on the vine for a longer growing season.

We hand picked the Cabernet in the wee morning hours on September 30th. The clusters were sorted by hand, de-stemmed, and placed in stainless steel where they were cold soaked for 3 days to extract colors and flavors. Heat was then returned to the tank where we inoculated the wine with BDX yeast. Pump-overs were done 3 times a day over a stable 13-day fermentation. Free run juice and press juice were kept separate in their reserved barrels, where flavored notes could be extracted. We used 35% New French and 65% 5-year Old French oak barrels. After 8 months, the lots were combined and returned to the barrels. We added a small percentage of Merlot and Cabernet Franc to give the wine a longer finish.

VINEYARD
PEACELAND VINEYARD

AVA
SONOMA COUNTY

PICK DATE
09/30/16

BOTTLE DATE
MAY 2018

BRIX
28.7

ALCOHOL
15.1

CASES PRODUCED
188

PH
3.77