



2017 CABERNET SAUVIGNON

TASTING NOTES:

Creole bbq on a deserted island where the iguanas and wild goats dance on the volcanic rocks at sunrise. 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.

In the pre-dawn hours of September 22nd, we handpicked the Cabernet Sauvignon with the finest headlamps and brightest senses. The fruit was trucked to the winery where we sorted out anything that wasn't stellar, destemming the clusters to rid of anything that wasn't an ideal berry. The berries were cold soaked for 3 days in a stainless steel tank. The Cabernet was inoculated to begin the fermentation process. When the Cabernet was dry, the berries went through a slow, long press load. The free-run juice and press-juice were aged separately in their respective barrels for 2 years before we creating the blend. We added 5% Merlot to give the wine a little more depth in the mid-palate. Aging in 40% New French Oak barrels until we bottled March 27th, 2020.

VINEYARD
PEACELAND VINEYARD

AVA
SONOMA COUNTY

PICK DATE
09/22/17

BOTTLE DATE
MARCH 27TH, 2020

BRIX
26

ALCOHOL
14.9

CASES PRODUCED
77

PH
3.47