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## 2018 CABERNET SAUVIGNON

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### **TASTING NOTES:**

*Performing donuts in a 1966 Shelby convertible at an abandoned drive-thru while each screen plays black and white movies without any sound.* Vibrant and well-balanced, this medium bodied Cabernet Sauvignon shows off hints of blueberry, red currant, dried sage, allspice, and mocha. The oak integrates with the fruit tannins solidifying a solid structure and a velvety, lingering finish.

### **WINEMAKING NOTES:**

Pickberry Vineyards is located in the hills of Sonoma Mountain where the Cabernet Sauvignon is grown in volcanic ash and gravelly loam around the 700 feet elevation. A choice location on the west side of the hill where the nights consist of foggy, cool nights after much sun exposure during the day. In 2018, Sonoma had a fairly mild Spring and Summer, with only a few days of heat spikes. The cooling temperatures allowed for a longer hang time on the vines for a steady ripening of sugars and acids resulting in extraordinary fruit with balance, brightness, and deep color.

We hand-picked the Cabernet Sauvignon in the predawn hours on October 22nd. They were hauled to the winery where they were hand-sorted and destemmed into a chilled tank for 3 days to extract flavor and color. Fermentation with 3 gentle pumpovers a days til the sugars were dry. Free-run and pressed juice were aged separately for 18 months in French Oak barrels, 40% which were new, before the final blend.

**VINEYARD**  
PICKBERRY VINEYARD

**AVA**  
SONOMA MOUNTAIN

**PICK DATE**  
AUGUST 22nd, 2018

**BOTTLE DATE**  
AUGUST 20th, 2020

**BRIX**  
24

**PH**  
3.6

**ALCOHOL**  
13.5%

**CASES PRODUCED**  
189