



2018 CABERNET SAUVIGNON

Alexander Valley

DIRECTOR'S CUT EMBRACES APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS IN ORDER TO CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.

AROMAS

Blackberry bramble, wood char and nut spices, chocolate covered dried cherry

FLAVORS

Mocha and blackberry, anise, with nice acidity, length, and structured tannins

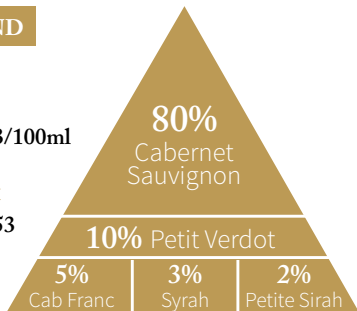
WINEMAKER'S NOTES

The last couple of vintages have seen a return to classic seasonal patterns, where a cold rainy winter prepares the vines for warm temperatures later. In 2018, precipitation carried on into spring, extending the growing period several weeks past the preceding year. There were also fewer heat spikes this season, allowing the fruit to ripen at a nice steady pace, and providing slightly larger yields of very well-balanced fruit.

BLEND

TA
.63/100ml

pH
3.53



ALCOHOL
14.5%

BARREL REGIMEN
15 months in French & American oak;
40% new oak



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Alexander Valley is a long, narrow appellation with two distinct climates and a variety of soil compositions, including volcanic soils on the eastern hillsides, rocky clay loam at the western edge, and alluvial gravel on the valley floor. The southern portion of the appellation nearest the coast is cooler, while vineyards in the northern part of the appellation are warm during the day, yet chilly in the evening. We source our Cabernet Sauvignon from several sites, each contributing unique flavor characteristics.

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.

