

2019

ALEXANDER VALLEY

CABERNET SAUVIGNON

WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a late-season heat spike. Varietal authenticity was a key focus throughout our 2019 season; we are pleased with the acidity and mouthfeel of the white wines and supple tannin, and fresh-fruit intensity of the reds.

The 2019 vintage uses Cabernet Sauvignon grapes from two vineyard locations in Alexander Valley and fully expresses the fleshy and rich qualities typical of the wines from this AVA. Aged 18 months in 50% new French oak and 50% neutral French oak.

TASTING

The 2019 Cabernet opens with aromas of huckleberry, cardamom and sage with a hint of fresh leather. On the palate, a rich and luxurious entrance of blueberry and tarragon leads to supple tannins and balanced acidity showing length through to the finish.

This vintage will pair well with a savory roasted herb chicken accompanied by a rich polenta and fresh arugula and Romano cheese salad.

Enjoy now through 2028.

COMPOSITION

95% Cabernet Sauvignon, 5% Petite Sirah

ALC: 14.5%

pH: 3.73

TA: 5.5 g/L

RS: 0.5 g/L



PLUME

