

2020

ALEXANDER VALLEY

CABERNET SAUVIGNON

WINEMAKER NOTES

2020 started with a dry winter with just half of the regions typical rainfall followed by a cool, mild growing season. An August heat spell accelerated ripening, resulting in an early start to harvest; one-to-two weeks ahead of schedule. Berries were small with concentrated flavors. As winemakers, we know this is typically a good recipe for quality wines.

The grapes used for the 2020 vintage were hand harvested overnight in late September. Fermented at 85°F receiving pump-overs twice a day for maximal tannin extraction. Aged for 21 months in 30% new French oak.

TASTING

The 2020 Cabernet Sauvignon opens with aromas of cranberry and hazelnut accompanied by earthy subtleties of cedar and forest floor. The palate presents itself with notes of fig, blackberry, rose-hip, savory herbs such as marjoram and hints of saddle leather.

This wine would be best enjoyed alongside a goat cheese and wild mushroom tart, duck confit or a butter lettuce salad with shaved fennel.

Enjoy now through 2032.

COMPOSITION

85% Cabernet Sauvignon, 15% Malbec

ALC: 14.2%

pH: 3.72

TA: 6.4 g/L

RS: 0.9 g/L



PLUME

