



SIGNATURE COLLECTION
ROBBIE MEYER, WINEMAKER

SPECIAL LIMITED RELEASE CABERNET SAUVIGNON

LIVERMORE VALLEY

vin. 2017

VINEYARD

Our grape varieties are exclusively sourced from our estate vineyards in the Livermore Valley. The varieties in this wine were grown in the Sachau vineyard located directly behind our historic tasting room. Elevation on this vineyard ranges from 615-845 feet and the soils consist of mainly very gravelly, coarse sandy loam—ideal for Bordeaux varieties.

Cabernet Sauvignon: Sachau | Petit Verdot: Sachau

WINEMAKING

FERMENTATION | The grapes were fermented for 10-12 days in small stainless steel tanks where they were pumped over three times daily.

AGING | After fermentation, the wine was aged for 24 months in a combination of new and second use French oak barrels.

HARVEST

The varieties were picked in October 2017. The high rainfall in early 2017 flushed the soils allowing the vines to uptake more nutrients. The fruit set was average and the season was starting to look like it might be an early one. A heat spike hit and slowed down the grape's development. After a few days, the grapes began to ripen again and the vintage finished on-time, yielding expressive wines.

ROBBIE'S TASTING NOTES

Our Special Limited Release Cabernet Sauvignon opens with beautiful aromas of boysenberry and black cherry complemented by notes of anise, clove and pepper. The palate has a wonderful tannin structure with a smooth entry, a broad mid-palate and rich finish.

VARIETAL COMPOSITION
99% Cabernet Sauvignon, 1% Petit Verdot

ALCOHOL | 14.8%

BARRELS PRODUCED | 2

PH | 3.75

RELEASE DATE | October 2020

TA | 0.65g/100ml