



2020 Reserve Cabernet Sauvignon

Harvest Dates: October 5th - 27th, 2020 | **Alcohol label %:** 14.2 | **pH:** 3.62 |
Residual Sugar (g/L): 0.0



Winemaking

Both lots of Cabernet from Denner and ONX Vineyards were picked early, brought in cold, and destemmed directly to their respective tanks. The ONX lot was fermented in a stainless-steel tank with regular, long pumpovers for full extraction while the Denner lot was fermented in one-ton, open top tanks with punch downs 2-3X per day. The lots were pressed to barrel after 20-22 days of skin contact.

Aging

The lots used to make this Cabernet blend were aged in new and used French oak barriques (66% new) for 19 months prior to racking and bottling.

Nose

Ripe fruit expression bordering a dry character with a moderate intensity of aromas of Luxardo Cherries, Black Cherry, BlackBerry, Dried Cherry, and Dried Figs/Dates. Fruit is backed by dry spices and herbs (Thyme, Oregano, Rosemary), Black Currants, and Cassis. Beneath the fruit and spices, Cedar and Graphite playfully bounce from the front seat to the back seat taking their turn in the spotlight with the fruit. The integration of the oak barrel is a chef's kiss! Well managed and not overdone.

Palate

Dark ripe fruit confirmed. Blackberries all day. Charred oak/smoke layer, lignin/vanillin. Gravel minerality on the finish, woody graphite undertone - no 2 pencils stabbed through blackberry and black cherry. Dry wine. Medium to medium - acidity (juicy and bursting on entry), medium chewy tannins that stick to cheeks, full body, medium alcohol. Balanced.