



2019 PRESCRIPTION VINEYARDS ALEXANDER VALLEY CABERNET SAUVIGNON

History

Rob has more than a decade of experience working with this secluded vineyard. Closed top tank-fermented, pressed, and barrel-aged for 16 months. New and used, French and American oak barrels. Bottle aged until release.

Winemaking

100% Cabernet Sauvignon sourced from the eastern side of Alexander Valley in the Mayacamas Mountains at an elevation of 1,700 feet. It is a south-facing bowl that gets the perfect mix and morning and afternoon sun exposure, creating a complex flavor profile to the wine. The bowl, with a well-draining diverse array of soils, is rich in calcium, gravel, sand, and clay. This terroir allows Cabernet Sauvignon to achieve a higher quality of tannin, intense blackberry fruit, and overall complexity.

Sensory

Rich, bright fruit with notes of blackberry, cherry, and black currant with a touch of ripe, green olive oil that may remind some of a classic Bordeaux, making it another great food wine in our portfolio. The soft tannins provide a smooth mouthfeel and a texturally pleasing wine.

Composition: 100% Cabernet Sauvignon

Harvest date: October 24, 2019

Bottling date: March 12, 2022

Appellation: Alexander Valley, Sonoma, CA

Fermentation: Closed top tank fermented, pressed and barrel aged for 16 months. New and used, French and American oak barrels. Bottle aged until release. This is usually the last vineyard to come in each harvest.

Malolactic Fermentation: 100%

Alcohol: 14.8%

pH: 3.8

SRP: \$30.00

Production: 450 cases

