



**RELATIONSHIPS** Our wines begin in the vineyard with the people who plant and cultivate the vines. A true understanding of the soil and microclimate is the key to unlocking a vineyard's potential. Our growers have spent decades honing their farming to deliver exceptional quality wine grapes. Farming within the parameters of each vintage requires a connection to the earth that is hard-won and humbling. Working with viticulturists who 'listen' to their vines and strive for quality over quantity rewards us both in the relationship and in the cellar. We also work closely with our coopers to ensure our oak program is dialed-in for each wine so as to help frame the structure of the wine without taking center stage.

**SOURCING** Our pursuit of the purity of Cabernet Sauvignon takes us to our favorite locales including the niche Fountaingrove appellation, the venerable Alexander Valley, the esteemed Chalk Hill, and the rural multi-generational Dry Creek Valley. Through curated sourcing across these appellations we layer a blend that brings together our favorite elements from each to create a wine that sings of the mountains, canyons, cliffs, and valleys of Sonoma County.

**WINEMAKER NOTES** Our ELEVEN Cabernet grapes are hand-harvested at night and transported to the winery in half-ton macrobins. The grapes are de-stemmed and lightly crushed to liberate some of the juice to stimulate the extraction of color, tannin, and flavor from the thick skin of the tiny berries. After de-stemming, the fruit is cold soaked for three days to allow for a juice-based extraction of the desirable skin components, then we inoculate with our selected yeast strain (chosen specifically for each vineyard site). At or near the completion of primary fermentation the free run is drained from the skins and the skins are pressed. The newly fermented wine is put down to barrel to begin its two-year cellaring regime.

We exclusively employ a regime of French Oak barrels for aging. The subtlety and nuance of French oak are well-suited to the fine tannins in the wine as they integrate, lending complexity and weight to the wine without overpowering. Racking during aging is performed on an as-needed basis after tasting evaluation, to blend the assorted vineyard components and oak origins. After approximately 25 months, we empty the barrels and allow the wine to marry in tank prior to bottling.

The wine presents as deep ruby red in color with an almost black hue, indicative of the fruit profile and depth of flavor. On the nose the bouquet opens with boysenberry and black cherry fruit followed by a silky crème de cassis vein accented by hints of licorice, and vanilla spice. Dark cherry flavors continue on the palate; smooth and velvety with tannins becoming more evident on the mid-palate before softening to finish with a flourish of currant-blackberry-fig compote and a lingering savory balsamic complex.

**PRODUCTION:** 2,000 / 6 packs  
100% CABERNET SAUVIGNON  
Alc: 14.5% • pH: 3.7 • TA: 6.1 g/L • R.S.: 0.2%