

# ANGELS & COWBOYS

2022

CABERNET SAUVIGNON



**SOURCING** California's North Coast vineyards span many miles and several growing districts. However, for us, the true spirit of the North Coast lies in the smaller subset of Sonoma, Mendocino, and Lake Counties. It is from this more focused region that we craft our wines. Characterized by hilly terrain, a diurnal fog cycle, fertile soils, and a rich viticultural tradition, these three counties are equally renowned for cultivating a free-spirited lifestyle. They embrace a back-to-basics, land-cherishing, less-is-more ideology. From pioneering organic practices to exploring the idiosyncrasies of Biodynamics to going 'off the grid,' our North Coast embodies an off-the-beaten-path, follow-your-heart, leave-it-better-than-you-found-it philosophy. We strive to reflect this ethos in the wines we produce here.

**WINEMAKER NOTES** Our grapes are harvested early in the morning and transported to the winery where they are crushed into small-capacity fermenters. The selection of yeast strain is crucial to ensure a healthy, complete fermentation, and we prefer strains that ferment slowly and steadily to allow for optimal extraction of flavor and color. After fermentation, a few days of extended maceration help resolve, integrate, and soften tannins. Individual lots are kept separate for the first few months before multi-stage blending begins, aiming to craft a wine with classic Cabernet character and easy-drinking approachability. The wine undergoes 24 months of aging in French oak with varying toast levels from medium to medium-plus, which marries the components and adds structure and texture to the final wine.

**TASTING NOTE** Richly hued in a deep red robe with undertones of purple and blue, this Cabernet opens readily with swirling in the glass or decanting. The bouquet is lush with fruit, reminiscent of warm summer berries, spiced with a hint of chaparral and savory soy. On the palate, tangy boysenberry fruit, satsuma plum texture, raspberry fleshiness, and tart pomegranate acidity unfold. Earthy elements, such as graphite and black tea, are interwoven with the generous fruit and are framed by smooth yet present tannins. Aged for 26 months in French oak, the wine's substantial structure has been harmonized and rounded through oak tannin integration and barrel-aging alchemy, making it ready to enjoy upon release. However, additional cellaring will further enhance its aromas and flavors.

**TECHNICAL** Alcohol: 13.5% | TA: 5.8 g/L | pH: 3.7 | R.S: 0.2%

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