

ALEXANDER VALLEY

ESTATE GROWN * INAUGURAL VINTAGE

CABERNET SAUVIGNON

v. 2018



VINEYARD: La Cienega is a family-owned and operated vineyard in the southern hills of Alexander Valley, off Chalk Hill Road. Our Cabernet Sauvignon grapes are certified sustainable, grown on 16 acres of volcanic, loamy clay soils from 110R Rootstock, Clone 7. Hillside terrain includes up to 20% inclinations, at 400 feet elevation. Ideal climate with cool nights allows for long ripening. We employ minimally invasive farming, using drip irrigation, and returning nutrients to the soil with compost every two years.

WINEMAKING: Estate grown grapes that produced this wine come from mature vines and were ripened to perfection at 25 brix. Award-winning wine maker Nova Perrill took the grapes into the winery and carefully nurtured the fermentation to showcase and extenuate the terroir of this special vineyard. He notes that “each step of the winemaking process was collaborative, from the oak in which the wine was aged, to the selection and blending of specific barrels. We had a specific goal: to produce a wine that speaks of a place and people. And I believe we have achieved that.”

TASTING NOTES: Beautifully balanced with complex structure, perfect acidity, and moderate tannins, our Cabernet Sauvignon is ready to enjoy now and will improve with age, for 10 years or more. Best accompanied with a savory meal after allowing to breath for an hour (consider decanting).

FLAVOR PROFILE:

Aromatics: Dark berries, black plum, toasted vanilla
Body/Texture: Full, smooth, medium tannins
Color: Deep burgundy
Flavors: Dark fruit, mulberry, cardamom, layered with chocolate and oak

TECHNICAL DATA:

Appellation: Alexander Valley, Sonoma
Vineyard Location: Hillside back blocks near pond
Varietal: 100% Estate Grown Cabernet Sauvignon
Harvested: Hand-picked on November 2, 2018
Cellaring: Aged 18 months with 80% new French oak
Bottled: June 9, 2020
Alcohol: 14.5%
pH: 3.69
Total Acidity: 5.9 g/L
Residual Sugar: 1.1 g/L
Malic Acid: 0.2 g/L
Volatile Acidity: 0.77 g/L
Production: 575 cases

SUGGESTED PAIRINGS: Nuts, cured meats, hard cheeses, mushrooms, duck, lamb, steak, dark chocolate.



CONTACT US:

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La Cienega business operations are guided by the Ladies Round Table. Learn more at:
WWW.LACIENEGAVINEYARD.COM