FSTABLISHED 1904

# 2018 Reserve Cabernet Sauvignon, Sonoma Valley

Deliciously complex and velvety, our 2018 Reserve selection is handcrafted from our windswept terraced vineyards high on top of the Kunde Estate. The wine shows an intriguing array of aromas and flavors - from plum, currants, brown sugar and clove on the nose to red plum, milk chocolate, graham cracker and tobacco on the palate. This elegant Cabernet will only gain in complexity and depth as it ages in bottle.

Plum, currants, brown sugar and clove give complexity to this Reserve wine

#### VINEYARDS

APPELLATION:	Sonoma Valley		
CLONAL SELECTION:	Clones 15, 337, Mount Eden selection and		
	169; Petit Verdot Haut-Brion selection		
VINE AGE:	10-23 years old		
VARIETAL BLEND:	98% Cabernet Sauvignon, 2% Petit Verdot		
Harvest			
DATE:	October 19 thru October 26, 2018		
HARVEST BRIX:	26.6°		

#### WINEMAKING

2018 was an outstanding growing season for Bordeaux varietals due to the warm and even ripening period. Harvested in mid-October, this wine expresses the terroir of the vineyard due to the length of hang time the weather allowed. For a balance of extraction with preserved fruit flavor, we fermented at 88 degrees and pumped the wine over two times daily. Each of the lots that came together for this wine were aged in separate barrel lots until blending 4 months before bottling. The wine was aged for 20 months in 20% new French oak and 17% American Oak.

### FOOD PAIRING

Cabernet Sauvignon Braised Short Ribs

## WINEMAKER'S COMMENTS

"We love the opportunity to work with our mountain top vineyards to craft this crowd pleasing Cabernet. The vineyards at 1,400 elevation have one of the best views of the Sonoma Valley. Mountain grown fruit tends to have a flavor intensity and structure that is completely unique to the rugged terroir, ideal for true varietal expression. Blending in a touch of Petite Verdot and Cabernet Franc rounds out the mouth filling structure and preserves the freshness of the fruit." I subset bow

				~
RELEASE	ALC:	PH:	RS:	TOTAL ACID:
DATE:	14.7%	3.64	Dry	0.62
Fall				

