

OUTLOT

WINES

A TRIBUTE TO SONOMA'S RICH AGRICULTURAL HERITAGE

2017 CABERNET SAUVIGNON

VINIFICATION

2017 was an outstanding year for wine grapes in the Alexander Valley. Winter rains replenished the soil moisture and prepared the vines for healthy vegetative growth throughout the warm, dry spring and summer. The dry weather resulted in very small berries that were intense with flavor and packed with color. Steady ripening created stunning flavor development and built refined, structured tannins that were easy to extract during fermentation.

The Alexander Valley boasts rolling hills, hidden canyons, bench lands, steep peaks, sand and gravel riverbeds, riparian and chaparral habitats, volcanic geology and redwood groves. Our vineyards lie throughout the region - each revealing a unique dimension of the topography and reminding us of the importance of preserving the natural beauty and diversity of the valley. From valley floor to cliffside plantings, our small vineyard parcels tell the story of Sonoma County's Alexander Valley.

The grapes were hand picked in the morning in early September and fully crushed and destemmed before stainless steel fermentation and 100% malolactic fermentation. The wine was aged in French oak barrels of varying toasts for 18 months. The wine is elegantly approachable upon release with an aging potential of up to 10 years.

TASTING NOTES

Deep ruby-red in color, the 2017 Outlot Cabernet Sauvignon has a rich nose filled with cherry, blueberry and pomegranate. Full bodied with a plush entry, the palate has abundant raspberry and black cherry fruit balanced by a bright acidity and fine tannins that carry through to the medium-firm finish.

APPELLATION

Alexander Valley

VARIETAL

87% Cabernet Sauvignon
13% Merlot

DETAILS

Alcohol: 13.9%
Residual Sugar: Dry
TA: 6.5 g/L
pH: 3.61

