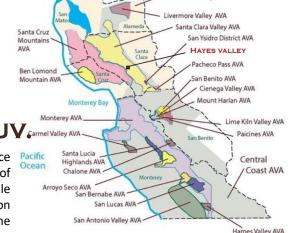


AVAs of California's North Central Coast

SAN



2020 HAYES VALLEY CABERNET SAUV FARMEN VAILEY AVA

The Hayes Valley Cabernet Sauvignon is a wine that embodies the history of what was once known as the Hayes Valley in California. The region was well known for its production of wine grapes for the missions that spread throughout California. The valley had rich fertile soil and produced great yields to accompany high quality grapes. This Cabernet Sauvignon is made in an old-world style, showcasing balance, elegance and a full-bodied style of wine with bright fruit characteristics.

HARVEST NOTES

2020 was another tremendous vintage for wine production in the Santa Clara Valley, marking four straight years of excellent quality partnered with average yields. The 2020 growing season started with a mild winter leading into a temperate spring. Early May brought a few significant rain events which were untimely with some varietals in full bloom. These rainstorms hindered the yields of some of the early season ripening varietals, such as Viognier and Marsanne. Luckily only a minor portion of the vineyard suffered from these bloom time rain events. The summer months brough even temperatures and no significant heat spikes, or prolonged heat events. The mild summer continued into the fall, where temperatures were seasonable to slightly below average. All of this came together with extended hang time giving us bold flavors and rich tannins. 2020 will continue the line of extraordinary quality and will be right in line with the flavors and components we are seeing in the 2018 and 2019 vintages

WINEMAKING NOTES

The Cabernet Sauvignon is sourced from some of the finest vineyards throughout the Central Coast of California, ranging from San Francisco and Livermore in the north to Paso Robles in the south. The grapes are handpicked, and hand sorted prior to a 72-hour cold soak at 40 degrees F. During fermentation, the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation, the wine is held on skins for 24 hours to extend maceration and provide even more color and tannin extraction. The wine is then aged on 25% New French Oak and the remainder is aged on a mix of neutral American and French oak.

TASTING NOTES

Color: Dark currant

Aroma: Tobacco, star of anise, huckleberry jam **Structure**: Full body, medium acid, high tannins

Flavors: Cedar, bay leaf, blackberry

Pairings: Braised Short Ribs, Gruyére Cheese, Vegetarian Lasagna

TECHNICAL INFORMATION

Vineyards: 100% Various Central Coast

Blend: 75% Cabernet Sauvignon, 14% Merlot, 11% Syrah

Aged: 14 months on 25% New French Oak, 50% Neutral French Oak, 25% Neutral

American Oak

Harvest date: Sept. 21 – Sept. 30 Average Brix at Harvest: 24.0

pH: 3.55 **TA**: 0.69

Alcohol%: 13.5% **Sugar:** 0.08 g/L







