

VARIETAL COMPOSITION

89% Cabernet Sauvignon 9% Petite Sirah 2% Alicante Bouschet

> V I N E Y A R D Rio Lago

PLANTED 2001 & 2003

S O I L Well drained, rocky, volcanic

> CLONES 337, 7

TRELLISING 4 Cordon VSP

C E R T I F I C A T I O N S California Sustainable

Sonoma Sustainable

 $\begin{array}{ccc} HARVEST & DATE \\ October 16 \& 20 \end{array}$

BRIX AT HARVEST 24.8°

 $\begin{array}{c} {\rm A~G~I~N~G} \\ 14~{\rm months}, 50\%~{\rm new~French~oak} \end{array}$

TOTAL ACIDITY 0.6g/100mL

> FINAL PH 3.88

 $\begin{array}{c} R \; E \; S \; I \; D \; U \; A \; L \quad S \; U \; G \; A \; R \\ 0.25\% \end{array}$

 $\begin{array}{c} A\ L\ C\ O\ H\ O\ L \\ 14.5\% \end{array}$







2021 | FARMED IN SONOMA COUNTY



In pre-historic times, rock carried by a rampaging Russian River carved the Alexander Valley. The sedimentary rock left behind defines the vineyard soil, while the towering hills trap the summer heat like an oven.

VINEYARD

Rio Lago Vineyard has been owned and managed by the Horowitz family since 1990. Originally a small cattle operation with small vineyard plantings, Rio Lago sits at the western foothills of the Mayacamas Mountain range, and experiences one of the wettest microclimates within the Alexander Valley AVA.

Planted in diverse clay-loams and silty-loam soils, grapes develop unique flavors creating wines with high levels of complexity. In the evening, the vineyard is cooled by marine air moving in along the Russian River from the Pacific Ocean. The combination of day-time heat to ripen grapes and evening air to cool them down promotes freshness, needed acidity, and phenolic ripeness, keys to producing ultra-premium quality Cabernet Sauvignon.

WINEMAKING

Grapes are hand-harvested at night, sorted, and gently destemmed. Fermentation is carried out by native yeasts and warms to temperatures peaking up to 100° F. Wine is left on skins for 28 days, pumped over twice a day, then at peak fermentation, three times a day before dropping to once a day for the final 8 days. The wine is then gently pressed off into separate fractions for malolactic fermentation in barrel as it ages for 14 months in 50% new French oak.

TASTING NOTES

Rock Carved Cabernet Sauvignon offers succulent blackberry, plum and currant flavors along with cedar, leather and mocha. It's full-bodied, multilayered, and complex with balanced acidity, smooth, rich tannins and a long, lingering finish.