

## 2019 Berler Vineyard Cabernet Sauvignon

FOUNTAIN GROVE | SONOMA COUNTY

Located on the Sonoma side of famed Spring Mountain, now known as the Fountain Grove AVA, Berler Vineyard is a dramatic and stunning site, planted almost exclusively to Cabernet Sauvignon. Originally homesteaded in the late 1800s, the property went through the typical evolution from other crops, and then livestock, to grapes. Our core block (Block 7) is situated between 1600-1666 feet in elevation and yields a classic mountain Cabernet Sauvignon of notable distinction and character.

### THE VINTAGE

Winter and spring were notable for above average rainfall in Sonoma County. The balance of the growing season then had temperatures slightly below average. May's late rain drove vigorous canopy growth, ultimately demanding more attention out in the vineyard, but giving the soil a moisture reservoir that served it well during the rest of the year. Fruit set was only modest, though, yielding loose clusters of small, pea-sized berries.

### WINEMAKING NOTES

Fruit was hand-picked at night so it could be transported to the winery by early morning. Hand-sorting and de-stemming without crushing was followed by a passive "cool" soak for 5 days before fermentation was allowed to begin. Primary fermentation occurred in stainless steel with daily pumpovers for 18 days. Gentle basket pressing followed by malolactic fermentation in barrel set the foundation for subsequent barrel aging. French oak aging for 20 months struck the perfect balance between fruit evolution and tannin development.

### THE WINE

This wine entices immediately, with an impenetrable violet color that leads into deep, dark, brooding aromas of blackberry and cassis, alongside complex notes of graphite, cedar, aged tobacco, and very subtle toasty oak. The mouthfeel is big and rich, yet not heavy, due to excellent natural acidity and balanced tannins. For now, a wine to decant, sip, and contemplate, but if you can hold off for another 2-3 years the wait will surely be worth it. Easily ageworthy for another 10-12 years. Any good cut of beef, simply grilled, would be an ideal accompaniment.

### TECHNICAL NOTES

HARVESTED   BOTTLED.....	October 15 & 21, 2019   May 5, 2021
APPELLATION.....	Fountain Grove, Sonoma County
COMPOSITION.....	100% Cabernet Sauvignon
FARMING.....	Clone 337 on 110R rootstock
FERMENTATION.....	Sustainable, though collaborating to move organic from the areas/rows we pull from.
BARREL AGING.....	Temperature controlled stainless steel tanks, 77-81F, with daily pumping over. 18 days total skin contact time.
PRODUCTION.....	20 months, French oak of medium toast and 3-4 years air drying, 68% new.
STATS.....	188 cases
RETAIL PRICE.....	14.5 % ABV   pH 3.71   TA 0.57
WINEMAKER.....	\$85
	Hugh Chappelle

