

2021  
APERTURE  
CHENIN  
BLANC

# Aperture

**WINEMAKER NOTES**

Our 2021 Chenin Blanc fruit was night-harvested from the cool Calrksberg AVA on the Sacramento River. We lightly whole cluster pressed the fruit to a stainless steel tank where we let the juice chill at 50°F for two days to settle. On the third day, we cleaned and racked it to a smaller tank leaving the heavy sediment behind. Three days later, fermentation starts naturally and keeps below 56°F until half the sugar was consumed. At 18 brix we transferred the young wine to barrels where it spent the remaining time on lees until just before bottling.

We incorporated 80% stainless-steel barrels and 20% neutral French oak barrels for the 2021 vintage. Once it was transferred to barrel, the wine was placed in our cold barrel room to keep the fermentation cool and slow, maintaining freshness and bright aromatics. As the wine slowly fermented for an additional 3 weeks in barrel, we topped and stirred each barrel weekly. The wine stayed in those same barrels for 6 months.

— WINEMAKER **JESSE KATZ**



**APPELLATION**

Clarksburg

**VARIETAL**

Chenin Blanc

**BLEND**

100% Chenin Blanc

**BARREL PROGRAM**

Aged 6 months

80% Stainless-Steel Barrels

20% Neutral French Oak

**VINEYARD**

A Clarksburg vineyard that benefits from naturally warm days and brisk, cool nights made possible by the “Delta Breeze” from the San Francisco Bay. These temperate gusts help create a long growing season and beautifully developed fruit.

**SOIL TYPE** | Clay

The soils are a rich clay loam in a marine-like climate within Clarksburg. The warm days and cool nights along with the “Delta Breeze” from the San Francisco Bay, creates a moderately long growing season with excellent airflow.

2019  
APERTURE  
DEL RIO VINEYARD  
CABERNET SAUVIGNON  
SINGLE VINEYARD

# Aperture

**WINEMAKER NOTES**

Our grapes are hand-harvested and delivered to the winery within hours of being picked. Every cluster is methodically and obsessively sorted through 3 sets of sorting tables before being optically sorted to specific preferences. The berries then cold soak for 4-7 days with minimal air incorporation, allowing for complex color and tannin extraction.

Native yeast carry out cooler fermentations to preserve the unique aromas of the terroir. Air and temperature are controlled throughout the 14-24 day fermentation, and extended maceration is determined lot by lot when I walk the fine line between full extraction and keeping an elegant, silky texture. Wines go through malolactic fermentation naturally in barrel and are aged (sur-lie) for 22 months.

— WINEMAKER **JESSE KATZ**



**APPELLATION**

Alexander Valley

**VARIETAL**

Cabernet Sauvignon

**BLEND**

100% Cabernet Sauvignon

**BARREL PROGRAM**

Aged 20 months  
100% new oak  
60 gallon French oak barrels

**UNFINED, UNFILTERED  
AND UN-ACIDIFIED**

**VINEYARD**

From one of the steepest hillside vineyards at the top of Chalk Hill Road in the southeast corner of Alexander Valley, this exquisite site creates incredibly gorgeous wines with delicate, soft tannins that melt into the juicy dark fruits of this powerful cabernet.

**SOIL TYPE** | Chalky Volcanic

For our cabernet, we specifically work with some of the most unique sites throughout Alexander Valley that focus on well drained volcanic soils. With little organic material, these soils help to control growth and vigor and increase concentration and complexity in the wine, and this is especially so for our Del Rio Vineyard site.

2018  
APERTURE  
SJ RANCH VINEYARD  
CABERNET SAUVIGNON

# Aperture

**WINEMAKER NOTES**

All of our fruit is hand harvested and brought into the winery within hours of being picked. Everything is methodically and obsessively sorted through 3 sorting tables and an optical sorting machine. A cold soak of 4-7 days with minimal air incorporation starts the extraction and then cool fermentations with native yeast carry out the remaining. Air and temperature are controlled throughout the 14-24 day fermentation and extended maceration is determined lot by lot when I walk the fine line of full extraction but still keep an elegant and silky texture. Wines go through malolactic fermentation in barrel naturally and are aged (sur-leees) for 22 months.

Bottled unfinned, unfiltered, and un-acidified. Only using the most unique sites farmed to their highest ability. Sustainable, Glyphosate free, with organic practices.

— WINEMAKER **JESSE KATZ**



**APPELLATION**

Alexander Valley

**VARIETAL**

Cabernet Sauvignon

**BLEND**

100% Cabernet Sauvignon

**BARREL PROGRAM**

Aged 22 months  
85% new oak  
60 gallon French oak barrels

**UNFINED, UNFILTERED  
AND UN-ACIDIFIED**

**VINEYARD**

This smooth and rich cabernet, a mix of clone 337 and clone 7, in just its first release already boasts an impressive pedigree. Its fruit hails exclusively from SJ Ranch Vineyard, a 7.9-acre parcel at the top of Chalk Hill, directly adjacent to the legendary Verité vineyards on Thomas Road.

The 2018 SJ benefited from the cool end of the growing season to preserve the array of fresh berries and crushed rocks. The natural acidity in this wine preserves the freshness and extends the finish.

**TASTING NOTES**

With generous aromas of raspberry jam, dark plum, rose petals, sagebrush, and cigar box, the 2018 SJ Ranch demonstrates bold, rich fruit highlighted with delicate floral qualities.

**SOIL TYPE** | Volcanic Loam

For our cabernet, we specifically work with some of the most unique sites throughout Alexander Valley that focus on well drained, volcanic soils. With little organic material, these soils help to control vigor and growth and increase concentration and complexity in the wine.

**FARMED SUSTAINABLE,  
GLYPHOSATE FREE, UTILIZING  
ORGANIC FARMING PRACTICES**