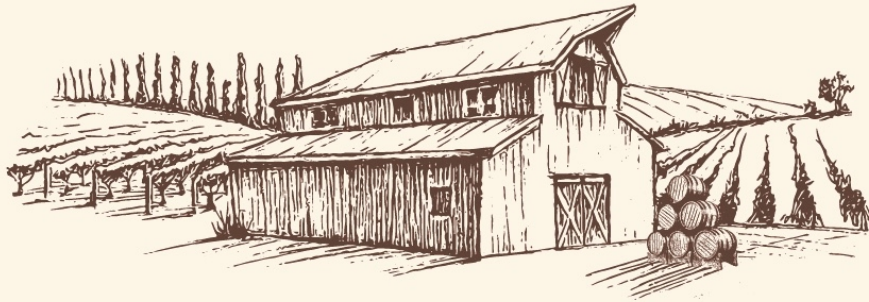


EMMITT- SCORSONE



CABERNET SAUVIGNON
2018
OLD VINES
DRY CREEK VALLEY

Vineyard:

The 30 year-old vines adjacent to our winery in the rugged hills above West Dry Creek are planted in a secluded glen with well-draining, gravelly Laughlin loam soil. At 300 feet elevation, the vineyard enjoys cooler temperatures than the valley floor and is above the fog line on most days, creating the perfect storm for richly flavored, densely structured, classic California Cabernet.

Vintage:

On the heels of a stressful, fire-ravaged 2017, growers and winemakers were thankful for a return to an uneventful but fruitful vintage in 2018. A cool spring started off the ideal growing season with a near-perfect fruit set, and summer temperatures were moderate with fewer heat spikes than in previous years. As a result, harvest started two to three weeks later than during the recent extended drought, but along a more historically typical timeline. The long hang times and even ripening yielded wines that show concentrated flavor and structure without being over-ripe.

Winemaking:

The grapes were de-stemmed into small open-top tanks for a long cold soak to encourage development of color before fermentation began spontaneously with wild yeast. Aided only by the heat of the sun and gravity-fed rack and returns once per day, the must was unadulterated with chemical additives, other than a small sulfur addition at the completion of malolactic fermentation. The wine aged 20 months in neutral French oak barrels and was bottled unfined and unfiltered.