

CALCAREOUS

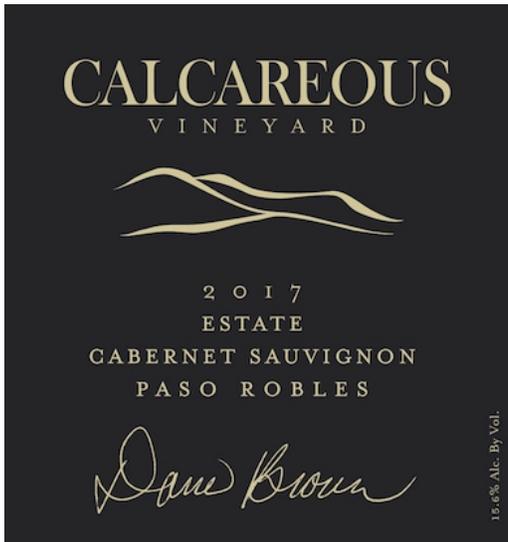
VINEYARD



Signature Cabernet Sauvignon

2017

Calcareous Vineyard – Paso Robles



The Signature Cabernet from our Estate is a wine made to showcase what is possible with no regard to constraints. In the vineyard and in the cellar, all ideas are used no matter the cost, labor, or time required. Each year, this wine will represent the best possible outcome of what we and our site can produce.

Vineyards and Vintage

Sealed with the signature of our owner Dana Brown, this wine is built from the best blocks of Cabernet from our Estate. For 2017 we used Block 7 planted in 2002 with clone 15. This wine also introduces the experimental Block 17 planted in 2014 with a blend of clone 337 and 412. The 2017 vintage was wonderful for Cabernet Sauvignon, a mild spring allowed for ample fruit set and a healthy canopy growth. This was followed by stress

and ripeness enducing heat which kept the berries small and thick skinned. Conditions like this lead to greatly concentrated Cabs full for dark fruit and structure.

Blend	100% Cabernet Sauvignon
Harvest	October 18-25, 2017
Avg Brix	26.5
pH	3.58
Cooperage	100% New French Orion, Atelier
Aging	32 Months
Production	120 Cases
Range	Best from 2022-2029

Winemaking Notes

The fruit was handpicked and cluster sorted before destemming. The uncrushed whole berries were then placed into new French oak barrels with the heads removed. The fermentation took place inside the barrels, with mixing and punchdowns performed 3 times daily by the winemaker. Upon completion of primary fermentation, the barrels were temporarily sealed and the wine allowed to sit on the skins for a total of 47 days. The act of fermenting in barrel allows for 100% new oak to

be used without the oak profile becoming a dominant feature. The grapes were then dug out by hand, gently pressed, and the wine racked back into the same barrels with the heads now replaced.

Tasting:

Shows a dark blend of ruby and purple in the glass with a nose full of boysenberry and earthier notes of dusty loam. This is followed by strong varietal flavors of dark chocolate, cassis and graphite. Fully ripe, richly layered tannins lead to the trademark chalky, cocoa tinged finish that our soil imparts especially on Cabernet Sauvignon.