



2016 Suther Cabernet Sauvignon, Sonoma County

Production: 47 cases
Appellation: Sonoma County
Composition: 100% Cabernet Sauvignon
Soils: Suther
Alcohol: 14.57 % by volume
Aging: 22 months in oak barrels, 100% French

Winemaker Notes

Weathered from metamorphic rock, Suther is a gravelly Loam found on the side slopes of mountains underlain by sandstone and shale. Primarily located between 500-3,000 feet in elevation, Suther soils are only found in the geographic locations associated with great Cabernet Sauvignon.

The granular structure and shallow nature of Suther soils provide little water retention and minimal biologic activity, while increased sun and wind exposures ensure low vigor, small berry formation and uniformity in ripeness. Suther soils tend to be nutrient deficient, lacking in nitrogen, phosphorus and boron. The reddish nature is indicative of oxidized soils that are high in iron content. With a pH ranging from 5.5 to 6.0, Suther soils are moderately acidic.

Enticing aromas of red cassis, cocoa powder, and sweet forest floor. Our 2016 Suther Cabernet Sauvignon might not be as detailed as its familial components in its aromas, but its texture is a winemaker's holy grail. Silky, ripe tannins embrace flavors of vanilla bean pod, black currant, and mocha. Balanced yet rich, fresh yet powerful, this masterpiece of both Suther soils and Cabernet Sauvignon will age gracefully for the next two decades.