



2018 Suther Cabernet Sauvignon, Sonoma County

Production: 57 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.

On the nose, ripe black fruit aromas, dusted with ground coffee beans, iron and violet petal co-mingle with intriguing sweet earth tones. The mouth entry is full and rich with firm, integrated tannins, and is followed by layers of ripe fruit flavors, dried savory herb and mineral. Accessible yet powerful, this masterpiece of Suther soils and Cabernet will age gracefully for the next decade and beyond.