



VARIETAL
CABERNET SAUVIGNON | 100%

VINEYARD
DEERING

AVA
MOON MOUNTAIN DISTRICT

FERMENTATION
NATIVE YEAST

ÉLEVAGE
10 MOS.

COOPERAGE
NEUTRAL OAK

TOTAL ACIDITY
6.8 g/L

pH
3.72

RESIDUAL SUGAR
0.7 g/L

ALCOHOL BY VOLUME
14.3%

PRODUCTION
600 BTLS

NOTES

Producing a Cabernet Sauvignon isn't something we take lightly. It's synonymous with the most sought-after, California wines in the world. However, our approach to the varietal is different than you'd come to expect. This wine is intended to express its site and varietal, not a preconceived notion of what Cabernet Sauvignon is "supposed to" taste like.

We harvested just over a ton of Cabernet Sauvignon from the Maus block of the greater Deering Vineyard on the lower slopes of the Moon Mountain bench (approximately 460'). The wine went through a short 2-day cold soak before it began fermentation, spending 14 days on the skins. When it was dry, we pressed it off into neutral oak barrels for secondary fermentation followed by another 10 months of sur-lie aging in barrel.

AROMATICS

dusty bay leaf, blackberry, anise

FLAVORS

santa rosa plum, blueberry, mint

THE VINEYARD

The Deering Vineyard was once one of the original parcels of the historic Beltane Ranch and like many of the vineyards on Nelligan Road, a source for Kenwood's legendary Artist Series wines. Today the vineyard is owned by Todd Maus and organically farmed by Chuy Ordaz and his family.

The site is home to over twelve varietals, but is planted predominantly to Cabernet Sauvignon and Zinfandel. Soils include volcanic basalt, shale and sandstone bedrock. The Cabernet Sauvignon we produce from this vineyard is a blend of two clones. Older vines were planted to a clone from the Jack London vineyard next to younger vines grafted from the Montecillo Vineyard up the road.