



VARIETAL(S)  
CABERNET SAUVIGNON | 90%  
MERLOT | 10%

AVA  
SONOMA VALLEY

FERMENTATION  
STAINLESS STEEL

ÉLEVAGE  
20 MOS.

COOPERAGE  
NEUTRAL OAK

TOTAL ACIDITY  
6.5 g/L

pH  
3.54

ALCOHOL BY VOLUME  
13.9%

PRODUCTION  
1,335 CASES

UPC  
60004 31140

#### NOTES

Our third release of Cabernet Sauvignon under our Doris label was sourced from three, valley-floor vineyards; Bedrock in Eldridge, Orange Ave in El Verano and Warm Springs Ranch in Glen Ellen.

Primary fermentation took place in closed-top stainless-steel tanks then transferred to neutral oak barrels for a 20-month rest. Our signature style is to age all of our wines sur-lie and after a clean racking we bottle everything unfiltered. We believe the lees of a wine helps to connect terroir and varietal character.

#### AROMATICS

mint, pepper, coffee

#### FLAVORS

blackberry, plum, cocoa

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#### THE WINES

Gail wines are whole expressions of timeless varietals, exhibited through the lens of California's oldest terroir, the Sonoma Valley. They are produced with the knowledge gained through mentorship and the osmosis that occurs after many years of stocking, buying, selling, traveling, tasting and harvest work. They are not informed by any movement, trend or formal education in winemaking. Fermentations are spontaneous. Wines age sur-lie in a blend of large cask and neutral oak barrels without movement or manipulation.