



VARIETAL
CABERNET SAUVIGNON

AVA
SONOMA VALLEY

FERMENTATION
STAINLESS STEEL

ÉLEVAGE
20 MOS.

COOPERAGE
NEUTRAL OAK

TOTAL ACIDITY
6.3 g/L

pH
3.46

ALCOHOL BY VOLUME
13.8%

PRODUCTION
1,270 CASES

UPC
60004 31140

NOTES

Our fourth 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.

FLAVORS

blackberry, plum, cocoa

ABOUT THE WINES

Our approach in the cellar is one of attentive waiting; wines are only moved when they require it. Fermentations are spontaneous without the addition of commercial yeast. Wines age sur-lie in a blend of large cask and neutral oak barrels, developing texture and varietal character without intervention.

GAIL wines are single vineyard, varietal wines. They are bottled unfiltered and individually numbered for release. Production is limited to no more than 250 cases. DORIS wines are more abundant. They embrace the approachability we have come to love about Sonoma Valley while offering a nod to the everyday table wines that Dan's Auntie Doris used to serve at her home.