



HAYES VALLEY

AVAs of California's North Central Coast



2019 HAYES VALLEY CABERNET SAUV.

The Hayes Valley Cabernet Sauvignon is a wine that embodies the history of what was once known as the Hayes Valley in California. The region was well known for its production of wine grapes for the missions that spread throughout California. The valley had rich fertile soil and produced great yields to accompany high quality grapes. This Cabernet Sauvignon is made in an old-world style, showcasing balance, elegance and a full-bodied style of wine with bright fruit characteristics.

HARVEST NOTES

2019, like the previous two vintages, continued to be one of the latest starts to harvest in recent memory. As the winters have become increasingly wet over the past three years, the soil profile has continued to allow the vines time to mature at a healthy rate and allow for a prolonged growing season. Seasonably above average rainfall in the spring gave rise to a later than average bud break and bloom. The late bloom period allowed the weather to warm up and decrease any concerns of a devastating frost event, a welcomed outcome for winemakers statewide. The summer of 2019 was well below seasonal average for temperatures and heat spike events. Only four days of 100+ degree temperatures in 2019 was well below that of the past two years that saw 16 and 11 days respectively over 100 degrees. These even and mild temperature swings gave us an ideal growing season which pushed well into November. The extended hang time is shaping up to provide extremely high quality and likely one of the best vintages in the past decade.

WINEMAKING NOTES

The Cabernet Sauvignon is sourced from some of the finest vineyards throughout the Central Coast of California, ranging from San Francisco and Livermore in the north to Paso Robles in the south. The grapes are handpicked, and hand sorted prior to a 72-hour cold soak at 40 degrees F. During fermentation, the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation, the wine is held on skins for 24 hours to extend maceration and provide even more color and tannin extraction. The wine is then aged on 25% New French Oak and 10% New American Oak and the remainder is aged on a mix of neutral American and French oak.

TASTING NOTES

- Color:** Dark currant
- Aroma:** Tobacco, star of anise, huckleberry jam
- Structure:** Full body, medium acid, high tannins
- Flavors:** Cedar, bay leaf, blackberry
- Pairings:** Braised Short Ribs, Gruyère cheese, vegetarian lasagna

TECHNICAL INFORMATION

- Vineyards:** Central Coast
- Blend:** 77% Cabernet Sauvignon, 12% Merlot, 7% Malbec, 4% Cab Franc
- Aged:** 16 months on 25% New French Oak, 10% New American Oak, 65% Neutral French and American Oak
- Harvest date:** Sept. 19 – Oct. 27
- Average Brix at Harvest:** 25.0
- pH:** 3.61
- TA:** 0.69
- Alcohol%:** 13.5%
- Sugar:** 0.14 g/L

