

2017

CASHMERE

BLACK

CALIFORNIA



VINEYARDS

The largest share of the grapes making up this dark red blend come from the warm grape growing region of Contra Costa County. Here the vines are planted in deep sandy soils and receive limited rainfall, producing grapes of great flavor intensity and color. The balance of the blend comes from our Tehama County vineyard, which is planted at an elevation of 1,700 feet and experiences warm days and cold nights, ripening the Grenache to perfection, while preserving its bright acidity.

FERMENTATION & AGING

Individual lots of grapes were harvested separately according to ripeness and balance of acidity. The grapes underwent total destemming and a very gentle crushing to ensure a large proportion of whole berries in the must. Fermentation was carried out in stainless steel with select native yeasts at controlled temperatures. The wine underwent complete malolactic fermentation and was pressed once the perfect amount of tannin had been extracted. The wine was raked to 30% new French oak with a medium toast level for 14 months.

WINEMAKER NOTES

Cashmere Black is a big, full-bodied, complex red wine. Berry and coffee aromas are followed by bold flavors of dark berry, coffee and mocha, with a rich, lengthy finish.

Harvest Date:	September 9 - 19
Brix at Harvest:	25°
Total Acidity:	.59
Final pH:	3.95
Residual Sugar:	.63%
Alcohol:	15.0%
Oak Aging:	14 months
	30% new French oak
Blend:	Petite Sirah, Alicante Bouschet, Carignane, Grenache

Color:	Dark ruby
Aromas:	Coffee and berries
Body:	Full
Oak:	Medium toast
Tannins:	Medium
Acid:	Well-balanced and fresh
Flavor:	Berries, coffee, mocha
Finish:	Long lasting