

2018

CASHMERE

RED WINE

CALIFORNIA



VINEYARDS

The majority of the grapes for the 2018 vintage come from our vineyards in Contra Costa County. The Mourvèdre vines are planted in sandy soil and are dry-farmed, providing luscious notes of chocolate and cherry. The Grenache comes from three vineyards in Oakley, where grape clusters are meticulously thinned to concentrate the flavors in the fruit. Cool-grown Sonoma Syrah provides rich berry character and good tannin structure.

FERMENTATION & AGING

Individual lots of grapes were harvested separately according to ripeness and balance of acidity. 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 cultured yeasts at controlled temperatures. Grapes were pressed at dryness, then settled for ten days and racked to 28% new French oak with a medium plus toast level for 10 months.

WINEMAKER NOTES

Cashmere Red is a velvety blend of Grenache, Mourvèdre and Syrah. Aromas of spicy cherry and vanilla lead to generous flavors of cherry and blueberry with secondary notes of black pepper and baking spice. This wine has well-balanced acidity, silky tannin, and medium length finish.

Harvest Date:	September 7 - October 17
Brix at Harvest:	23.7°
Total Acidity:	0.61 g/100ml
Final pH:	3.63
Residual Sugar:	.31%
Alcohol:	14.5%
Oak Aging:	10 months
Blend:	28% new French oak, 65% Mourvèdre, 18% Grenache 17% Syrah

Color:	Dark ruby
Aromas:	Cherry, berries and spices
Body:	Big and mouth-filling
Tannins:	Medium
Acid:	Well balanced and fresh
Flavors:	Cherry, blueberry, black pepper and spice
Finish:	Long and lingering