



STRESSED VINES

MAKE BETTER WINE

2018 Alexander Valley Cabernet Sauvignon

It is said that "stressed vines make the best wines", because the harder the vine works to produce fruit, the more vibrant the flavor, the more balanced the acid and the smoother the tannins will be. Our wines are made from grapes sourced from single vineyards that produce grapes that are not only "stressed" but are also known as some of the best vineyards in the region.

Stressed Vines' 2018 Alexander Valley Cabernet Sauvignon is sourced from Reynoso Family Vineyards in Alexander Valley. The wine is inky in color with sweet black currant, orange rind, elements of warm pie crust, and luxardo cherry. The mouth shows richness with mixed dark fruits, followed by black tea, Redwood forest notes and dark minerality.

Production

The single vineyard grapes are carefully hand sorted prior to destemming then gravity fed into small closed macro-bins where the fruit is then cold-soaked for 4 days to gently extract the flavors, color and tannins. Following a 10 day fermentation and 3 day extended maceration is placed in a combination of new and once used French oak barrels for 22 months before being bottled and rested 6-8 additional months.

Technical Data

HARVEST DATE

10/21/2018

VINEYARD

Alexander Valley

CLONES

337

PRODUCTION

60 Cases

ALC

14.5%

AGING

22 Months French Oak (60% new)

Filtered

BOTTLING DATE

8/3/2020

RETAIL PRICE

\$75