

OPTIMA

Alexander Valley Cabernet Sauvignon

Our Optima Alexander Valley Cabernet Sauvignon is characterized by a wonderful forward, rich nose with generous bright fruit and deep, concentrated, multi-layered aromas of dark red cherry and caramel. Espresso and cassis mingle with hints of dark chocolate and rose pedals. Well-integrated elements of sweet oak and vanilla carefully complement the fruit flavors and the round, rich silky middle. Supple on the palate, yet with a weighty, fruity mouthfeel and a medium tannic finish. The robust profile makes it ideal for big flavor meats. Given proper cellaring this wine will give drinking pleasure for years to come, adding roundness and complexity.

Our goal is to highlight the special characters of Alexander Valley Cabernet, while showcasing the distinct benefits and attributes associated with this magnificent vineyard. The Cabernet Sauvignon is handpicked in October. The grapes are fermented 10 days to dryness, and then macerated an additional twenty-one days to soften and develop the tannins. Following pressing 90% of the wine is moved to 60 gallon French Oak barrels, 10% into American Oak where it received three gentle barrel to barrel rackings. These rackings clarify the wine naturally, and eliminate the need for filtration. This vintage was barrel aged for twenty-two months prior to bottling. Optima is hand crafted, utilizing the best possible resources available. The result is an exceptional example of richness and balance that are the hallmarks of this world renowned appellation.

Technical Data:

Appellation: Alexander Valley
Blend: 100% Cabernet
Alcohol: Sauvignon 14.6%
Barrel: 22 months
Aging: pH: 3.71

Residual Sugar: NONE

