



2015 CABERNET SAUVIGNON

Sonoma Mountain

"This Cabernet has vibrant aromas of black cherry and blackberry; the palate it is full of brash juicy blackberry and cassis flavors in a bright mineral frame. The finish is lengthened by crisp acidity and fine grained tannins. This baby will improve over the next 8 years and will drink well far beyond that." – Joel Burt, winemaker

General thoughts on Cabernet...Our original goal when we started Las Jaras Wines was to bring the world a fantastic Cabernet Sauvignon reminiscent of the ones Napa and Sonoma were producing in the 70's, before the era of "Big Flavor." Our ideal site to make such a wine was one with a low diurnal shift as we are confident that sites such as these make the most elegant wines. With daytime highs that are warm, but not scorching, we can avoid jammy flavors. With nighttime temperatures that are relatively warmer, we can count on the vine being able to continue flavor development and acid respiration along with developing the tannins so that they are fine-grained and supple. Sonoma Mountain is a perfect place to make Cabernet like this. It is a small, little known AVA that is quite cool; in fact, there may be more Pinot Noir and Chardonnay planted on Sonoma Mountain than Cabernet Sauvignon.

Vineyard: 100% Cabernet Sauvignon sourced from Fred Berger's Oak Shade Ranch, high atop Sonoma Mountain. The vineyard is managed by Ken Moholt Siebert. The soils are primarily Spreckles clay loam on sloping hillsides. The vines were originally planted in the 70's and display the era's long quadrilateral cordons and beefy drought tolerant Saint George rootstock. The yields are painfully low at this site, sometimes yielding less than 1 ton per acre.

Winemaking: The hand-picked grapes were destemmed into one ton insulated T-bins for fermentation. We added 25ppm SO₂ and moved the bins into a cave. We punched down the must once a day until it started fermenting naturally; when we moved to three punchdowns per day. Later in the fermentation, we avoided punching down and sealed the bins for a 10-day extended maceration. We drained the wine and pressed the skins in a vertical basket press. We aged the free drain and the press separately in 255 liter Bordeaux barrels; 25% were new. We aged the wine in a cool room where the wines underwent native malo-lactic fermentation and aged for 22 months. We racked the barrels about a month before bottling and then back to clean barrels. We racked again a few days before bottling and the wine was limpid. This is our method of creating wines that are clean without being filtered. We bottled unfiltered and unfined.

Production: 100 Cases

Alc: 13.8%

TA: 6.6 g/L

pH 3.73

Total SO₂: 75 ppm

VA: 0.77 g/L

RS: 0.49 g/L