





"Give me a place to stand, and I will move the Earth."

- ARCHIMEDES

2018 ARCHIMEDES

Considered one of the greatest mathematical minds of all time, Archimedes of ancient Greece was also a physicist, astronomer, engineer, and inventor. The lever, compound pulley, and hydraulic screw are among his many inventions. As legend has it, Archimedes defeated the Roman army at sea by creating enormous reflective devices which harnessed the sun's rays to ignite and burn their ships. The painting reproduced on our label memorializes this amazing moment in history. Having admired this great innovator, Francis Ford Coppola's grandfather Augusto named his first son Archimedes. With this wine we pay homage to Uncle Archimedes, a man who loved math and mechanics as much as his namesake.

ELEVATION

Archimedes is sourced from high elevation vineyards in Alexander Valley. High elevation means prolonged sun exposure and less dramatic temperature shifts. Vines can synthesize flavor and phenolic compounds at a higher and more consistent rate. Light onshore winds also work to moderate the temperature. Together, these conditions allow for a slow, steady ripening of the grapes, even when bud break is delayed after a dusting of snow during the winter.

The fruit selected for Archimedes comes from three separate vineyards in Alexander Valley. Archimedes Vineyard, in Pine Mountain Cloverdale Peak sub AVA, is one of the highest elevation vineyards in Sonoma County. Residing high above the fog line at 2,100 feet, it features soil made of medium sized rocks mixed with a fine loam. Newman Vineyard (elevation: 349 ft.) in Knights Valley contributes additional fruit this vintage, as does Gird Creek Vineyard. Gird Creek is 250 feet above sea level, and in a cooler pocket of Alexander Valley, and features deep, well-drained alluvium soil with mixed rocks.

WINEMAKER'S NOTES

Crafted for the true connoisseur, Archimedes is produced in very limited quantities from the vintage's most impressive lots of Cabernet Sauvignon. In 2018, precipitation carried on into spring, extending the growing period several weeks past the preceding year. There were also fewer heat spikes this season, allowing the fruit to ripen at a nice steady pace, thus providing slightly larger yields of very well-balanced fruit. The 2018 Archimedes was aged for just over a year and a half in French oak barrels with a large portion of new wood. The final result is a beautifully integrated wine.

TASTING NOTES

Upon opening a bottle of the 2018 Archimedes, one is welcomed by enticing aromas of cocoa, toffee, and raisins. Pouring and tasting reveals a wine that is dark in color. Rich, smooth tannins, and plush, mouth-coating flavors of mocha, cassis, and clove tantalizing the palate with hints of tobacco on the long finish.

Corey Beck, Winemaker