



2020
CABERNET SAUVIGNON
Sonoma County

DIRECTOR'S CUT WINES EMBRACE APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS IN ORDER TO CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICROCLIMATES.

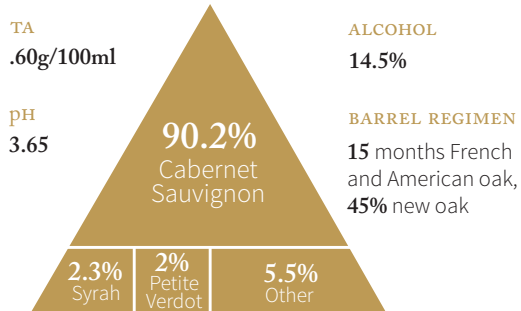
AROMAS Toasted Oak, Mocha, Wild Berries

FLAVORS Blueberry, Blackberry Jam, Baking Spices

WINEMAKER'S NOTES

The warm spring in 2020 made for early bud break in most regions, followed by a cool March and April and variable temperatures. Temperatures leveled off and stayed consistently warm throughout July and August. Fruit was chosen to focus on rounder tannins, aromatic notes of warm spices, and ripe, rich jammy fruit flavors evocative of the lush cool landscapes of southern and western Sonoma County. During harvest, we ran micro ferments to test for quality, and found that the 2020 vintage wines are tasting exceptional!

BLEND



Sonoma County

Sonoma County is one of only a few appellations in the world that offers a diverse range of climate where both cool climate varietals such as Chardonnay and Pinot Noir and warm weather varietals like Cabernet Sauvignon and Merlot can thrive.

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.

