



2018 CABERNET SAUVIGNON - WILD FERMENT SONOMA MOUNTAIN

JACK LONDON VINEYARD

Located in the Sonoma Mountain AVA above the dense fog level, the Jack London vineyards are one of the most unique terroirs in California. Influenced by Jack London's passion for improving the land and farming sustainably, the steeply terraced vineyards benefit from morning sun followed by indirect light in the heart of the afternoon. The long, cool growing season of this area creates a beautiful complexity and balance in the fruit.

WILD FERMENTATION

Our winemakers fermented this wine with only the yeasts that are naturally present on the grape skins and did not add commercial yeast. The yeast of the native terroir creates a wine with impressive structure and complexity that truly reflects the unique character of the vineyard.

FROM THE WINEMAKER

The 2018 vintage was mild and dry leading to a more historically average picking date. The lack of significant rainfall in early Autumn allowed the winemaker the luxury of picking each vineyard block without the fear of bad weather dictating picking decisions. The wine was aged for 17 months in 54% new oak barrels (60% French, 20% Hungarian, 20% American)

Irresistibly fruity aromas of fig, candied strawberry and ripe raspberry combine with dark chocolate raspberry truffle, cherry pie filling and subtle worn leather notes on the finish.

TECHNICAL DETAILS

Composition	100% Cabernet Sauvignon
Appellation	Sonoma Mountain
Harvest Date	11 October 2018
Harvest Method	Hand picked
Fermentation	wild fermentation
Cooperages	54% New, 60% French, 20% Hungarian, 20% American oak
Aging	17 months oak barrels
Acidity/pH	6.1 g/L / 3.68
Alcohol	15.1%



Man riding horse. 1913

"The proper function of man is to live, not to exist. I shall not waste by days in trying to prolong them. I shall use my time."
– Jack London