

# Forefathers

## CABERNET SAUVIGNON

Lone Tree, Alexander Valley

### VINEYARD NOTES

Lone Tree is a 3-acre parcel just north of Geyserville. Facing east at an 800' elevation, the site avoids hot afternoon temperatures. It's cooler than valley floor sites, ripening at a slow pace. Sitting above the fog line, this Alexander Valley vineyard gets abundant sunshine during the growing season. This longer hang-time translates into more complexity and depth. Dry farming and cane pruning are a critical technique to achieving smaller berries, less dense clusters, an open canopy, and even ripening. Depth and power are signature markers of this remarkable vineyard.

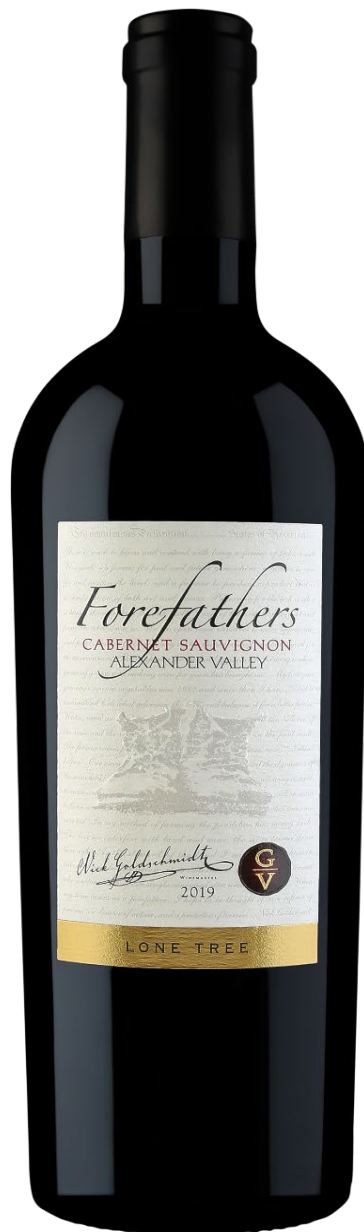
### VINTAGE NOTES

2019 will always be remembered the floods in March and the fires in October. Amazingly neither event affected the quality of the vintage. Although different to 2017 and 2018, the quality is truly outstanding yet again. A cool start, a warm ripening season and then a beautifully paced picking schedule. This allowed a smoothly paced vintage with all wines receiving 100% complete focus with no rush.

### TASTING NOTES

This wine has ripe blackberry and black cherry fruit aromas, with pronounced French oak. Juicy red and black fruit show on the palate with blackberry, blueberry, cassis, and dark chocolate flavors. The finish is smooth and with supple tannins giving an expansive mouthfeel, ending with a pleasing toasty oak finish.

*One singular vineyard site cannot produce stellar Cabernet Sauvignon, Sauvignon Blanc and Shiraz grapes simultaneously. But these are the wines I love to make. The "Forefathers" concept is my salvation because we can farm these three distinct varieties from separate vineyards around the New World. - Nick Goldschmidt*



### VINTAGE

2019

### VARIETAL

100% Cabernet Sauvignon

### APPELLATION

Alexander Valley

### VINEYARD / ELEVATION

Lone Tree / 800'

### VINES / ROOTSTOCK / CLONE

Planted 1989 / 110R / Jackson

### SOILS / PRUNING / TRELLIS

Gravel / Hand pruned / VSP / Dry Farmed

### HARVEST DATE

Hand Harvested 10/11/2019

### HARVEST YIELD

3.0 tones per acre

### ALCOHOL / TA / pH

14.8% / 6.0g/L / 3.68

### FILTERING

Unfined / Unfiltered / Vegan

### BOTTLE AGE

24 Months

### BARRELS

100% French / Tight Grain / 50% New

### CELLARING POTENTIAL

20 Years

### CASES PRODUCED

350, 12-PACKS

### SUGGESTED RETAIL PRICE

\$50

### WINEMAKER

Nick Goldschmidt

