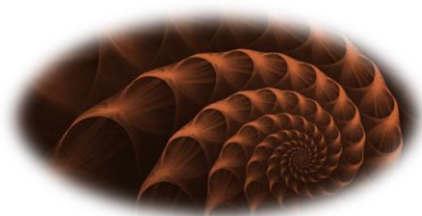


KNUTTEL

FAMILY

2018 DRY CREEK VALLEY CABERNET SAUVIGNON



“Sebastian’s Infinite Limits”

Production: 1318 cases

The vineyards for our Dry Creek Valley Cabernet include Doug Rafanelli’s Cabernet blocks in the western hills of Dry Creek Valley, and those from Fred Peterson’s Bradford Mountain vineyards a bit further to the north.

The 2018 Knuttel Family Cabernet Sauvignon is a true Bordeaux blend—Sebastian’s “Infinite Limits” perfectly describes the virtually infinite number of permutations in our blend trials, with only limited solutions giving yield to unlimited complexity. To select barrels from our Rafanelli and Peterson hillside blocks, we blended Cabernet Franc and Malbec, both from Peterson Vineyard, for their bright fruit and spice, respectively, and Merlot from Woods Vineyard to round out the palate. Handpicked, sorted fruit was extracted by punch down in small bins. Extended maceration on all lots augmented the wine’s structure and depth, as did eighteen months of aging entirely in French oak, of which 30% was new.

Aromas of black cherry and ripe plum mesh with blackberry spice and violets. Flavors explode on the palate, with velvety tannins and elegant acidity seamlessly integrated into the finish. The balance of the wine makes it extremely versatile, pairing equally well with salads and cheeses as well as grilled vegetables and roasted red meats.

Brix at harvest: 24.0% (average)
Bottling pH & Titratable acidity: 3.73, 5.6 g/L
Alcohol: 14.5% by volume
Residual sugar: 0.06% by weight (dry).
Aging: 18 months in French oak, 30% new oak