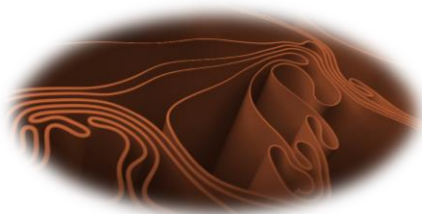


# KNUTTEL

# FAMILY

## 2019 DRY CREEK VALLEY CABERNET SAUVIGNON



### “Sebastian’s Infinite Limits”

Production: 1412 cases

The 2019 Knuttel Family Cabernet Sauvignon has its core built on two steep hillside vineyards in the northwest section of Dry Creek Valley. Fred Peterson’s vineyard is nestled high up Bradford Mountain, while Doug Rafanelli’s even steeper block lies a bit further south, offering a commanding view of the valley below.

The wine, however, 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 selected barrels from our Rafanelli and Peterson hillside blocks, we blended Malbec and Cabernet Franc, also from Peterson Vineyard, for their bright fruit and spice, respectively, and Petit Verdot (again from Peterson Vineyard!) to flesh out the structure of the mid palate. Handpicked, sorted fruit was extracted by punch down in small bins. Extended maceration on all lots augmented the wine’s depth, as did eighteen months of aging entirely in French oak, of which 30% was new.

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

Brix at harvest: 24.2% (average)

Bottling pH & Titratable acidity: 3.78, 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