

KNUTTEL

FAMILY

2020 DRY CREEK VALLEY CABERNET SAUVIGNON

“Sebastian’s Infinite Limits”



Our 2020 Knuttel Family Dry Creek Valley Cabernet Sauvignon is built from two steep hillside vineyards in the northwest section of Dry Creek Valley. Fred Peterson’s vineyard, high on Bradford Mountain, is the core of the blend. Doug Rafanelli’s even steeper block a bit south, which offers a commanding view of the valley below, augments the 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. This wine is a true Bordeaux blend. To select barrels from our Peterson and Rafanelli 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 punching 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: 24.4% (average)

Bottling pH & Titratable acidity: 3.79, 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

Production: 947 cases