



2018 ROCKAWAY CABERNET SAUVIGNON

SINGLE VINEYARD : ALEXANDER VALLEY : SONOMA COUNTY

VINEYARD: Established in 1994, Rockaway is planted mostly to Cabernet Sauvignon, but has the other four classic Bordeaux varieties planted on-site as well. Rising up to an elevation of 750 feet, the land generally slopes northeast and southwest, with soils comprised of gravelly clay subsoil over fractured greywacke sandstone. This well-drained, low pH earth tends to encourage the production of small-berried clusters, ideal for making a bold, concentrated Cabernet Sauvignon with juicy red and black fruit character, and an elegantly round and seductive mid-palate.

HARVEST: The 2018 growing season was dry through spring with well below normal precipitation. Cooler weather dominated this vintage with only two short, relatively mild heat spikes through the entire growing season. Summer days were very pleasant in Sonoma County with highs in the 70s and 80s and with August having even warmer temperatures. We harvested the fruit October 5 - 22 to make this beautiful Rockaway Cabernet Sauvignon.

TASTING PROFILE: The 2018 Rockaway has wonderful concentrated flavors of dark plum and red currant with notes of tobacco and leather. The earthy minerality of the wine is balanced out by notes of baking spices with a rich, complex structure and a long lingering finish. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.

COORDINATES: 38° 42' 59" N. 122° 52' 15" W

ELEVATION: 225-750 ft.

COMPOSITION: Cabernet Sauvignon

BARREL REGIME: 24 months in 100% new

French oak barrels

BLOCK: 2, 7, 8, 10

ALCOHOL: 14.5% TA: 0.64g/100mL

PH: 3.84

AVERAGE BRIX: 26.8°

WINEGROWER: Ryan Decker

WINEMAKERS: Justin Seidenfeld

and Greg Morthole

VINTNER: Tom Klein