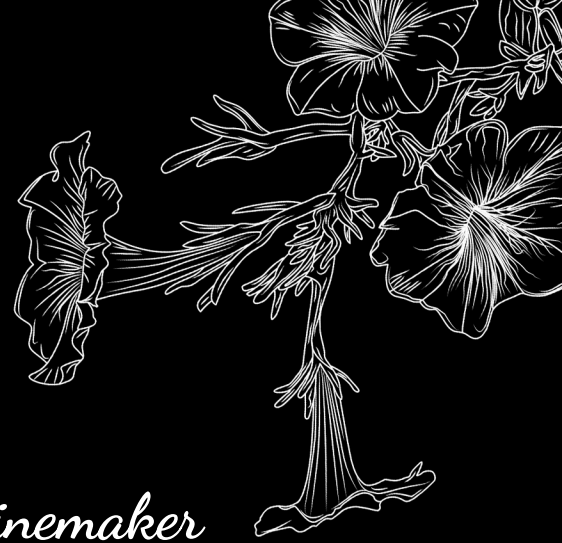




Zero-Add Cab



Letter From the Winemaker

The idea of creating this Cabernet came while working in cellars around Napa Valley. After realizing how additives were regularly being utilized in the production of high end wines, we truly wanted to see if a great wine could be made without any assistance. There is nothing wrong with additives, but we felt we really wanted to showcase the beauty and diversity that this Valley has blessed us with. To us, the perpetuation of site and time are the most beautiful parts of what a great wine can bring. Not continuity or homogeny, which has become much too common place in our industry. Representing each individual site through the unruly lens of vintage allows us to revel in the obstacles, experiences and triumphs that each year brings.

Wine Specs

Vintage: 2019

Varietal: Cabernet Sauvignon

Vinification: Fermented and aged for one year in once used French Oak Barrels

Location: Atlas Peak AVA

Clone: 1104 clone 7, planted in 1998

Vine Training: Quad Cordon trained. Spur pruned

ABV 13.7% pH 3.6

We harvested on Halloween, in what came to be the perfect season, to conduct our experiment in minimal intervention. Long hang time was allowed by a very mild Summer and early Fall in Atlas Peak. This hang time gave us grapes that were desiccated and dehydrated, but were counter intuitively not high in sugar or lacking in compositional acid. The common local practice of adding water, acid and coloring agents were, in turn, not necessary. Thus, the first steps in an opportunity to prove to this industry we weren't wrong were paved. So, with a disregard for technology and a lack or distrust for the little common sense our prior training had provided, we pushed down the path to innovation through a reversion to tradition. A long and slow fermentation was allowed to occur naturally with indigenous yeast. The grapes were not sorted or moved unnecessarily with their stems included and left until pressing. Light pressing occurred around Christmas, approximately 6 weeks after the fruit was brought in. At this time fermentation had only just begun. Fermentation continued in barrel moving slowly, yet steadily for the next few months. This allowed the character of the French Oak the juice was resting in to integrate into the character of the wine. From their infancy, they were woven in to one and allowed to be. The wine was bottled after a year in said once used, French Oak barrels and bottled without any additives aside a minimal amount of So2 pre-bottling to prevent bottle variation and premature oxidation.



In art there is no right or wrong just inspiration.