



2022 Clough Cabernet Sauvignon, Sonoma County

Production: 43 cases
Appellation: Sonoma County
Composition: 100% Cabernet Sauvignon
Soils: Clough
Alcohol: 14.57 % by volume
Aging: 16 months in oak barrels, 100% French

Winemaker Notes

Formed through sedimentary flow, Clough soil is a gravelly loam, layered in quartz and chert. This soil is found on gently undulating old terraces at elevations of 200 to 1,000 feet. Moderately well drained, Clough is derived from conglomerates and other sedimentary rocks and is considered to be a moderately acidic soil with a normal pH of 5.8.

The gentle slope at which Clough soils are located provides the perfect balance of minimal water retention without stressing the vines too much. The soils are fairly nutrient-rich and the locations provide ample sun exposure and drainage. Clough soils embody the prototypical Cabernet landscape, yielding small-berried clusters with intense red fruit and nuances of earth and spices.

Our 2022 Clough has a beautiful bouquet of ripe black cassis, dried coastal underbrush, crushed terracotta, undertones of warm baking spice, baking chocolate and forest floor. Strikingly harmonious, each note is perfectly placed and sings with purity. This energetic Cabernet lingers on the finish to reveal focused acidity and refined tannins. Bottled unfined and unfiltered, this wine is seamless and drinks beautifully now and will continue to develop for the next 10+ years.