



2022 Suther Cabernet Sauvignon, Sonoma County

Production: 42 cases
Appellation: Sonoma County
Composition: 100% Cabernet Sauvignon
Soils: Suther
Alcohol: 14.57 % by volume
Aging: 16 months in oak barrels, 100% French

Winemaker Notes

Weathered from metamorphic rock, Suther is a gravelly loam found on the side slopes of mountains underlain by sandstone and shale. Primarily located between 500-3,000 feet in elevation, Suther soils are only found in the geographic locations associated with great Cabernet Sauvignon.

The granular structure and shallow nature of Suther soils provide little water retention and minimal biologic activity, while increased sun and wind exposures ensure low vigor, small berry formation and uniformity in ripeness. Suther soils tend to be nutrient deficient, lacking in nitrogen, phosphorus and boron. The reddish nature is indicative of oxidized soils that are high in iron content. With a pH ranging from 5.5 to 6.0, Suther soils are moderately acidic.

On the nose, voluptuous ripe blue fruit aromas, anise, espresso, leather and toasted vanilla co-mingle with intriguing, sweet dark earth tones. The plush mouth entry is incredibly enticing and complements the summer-ripened black cherry, toasted almond and savory herb layers that define this wine. Bottled unfiltered and unfiltered, this Cabernet is dense and full-bodied with extraordinary staying power conferred by the soil. This masterpiece of Suther soil and Cabernet Sauvignon will age gracefully for the next decade and beyond.