



C A B E R N E T S A U V I G N O N - M E N D O C I N O

• H I G H L I G H T S •

- FORAGER Mendocino Cabernet Sauvignon illustrates that careful viticulture, experienced selection and maturation of grapes grown in diverse locations can deliver delicious flavors and interest.
- Excellent, mature site, classic Bordelaise winemaking techniques and careful French oak maturation captures the typicity of this rugged site - and the purity of this noble red grape variety.

• V I N T A G E 2 0 1 7 •

In 2017 we had beautiful sunny skies and clear, cool nights throughout the entire. It was a bit late, and allowed us to tinker along the seams, to refine the minutiae, rather than make broad strokes to save a crop - or glean the best from not-so-great lots and cull out the ones to sell off.

• T E R R I F I C S I T E •

This is our third forage in Mendocino and this site, in the western part of Redwood Valley, features rich, loamy red soils with decomposed alluvial deposits. This seventeen year-old site has wide diurnal temperature fluctuations, promoting maturity but also keeping acidity in check. Cabernet Sauvignon thrives here, and it shows in the finished wine.

Regional Composition: 100% Mendocino AVA (Redwood Valley)

Varietal Composition: 100% Cabernet Sauvignon Maturation: 25% new French cooperage for twelve months

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Harvested on September 17, these loosely-clustered Cabernet Sauvignon bunches were mostly destemmed, crushed and cold soaked for 2 days in ten-ton open-top fermenters. Fermentation began with the classic *Prise de Mousse* yeast, a neutral selection which allows varietal purity. Warm fermentation temperatures (90°F) and 2 *pigeage* (punch-downs) per day helped build structure, color and texture. After a gentle press, ML took place and was followed by twelve months maturation (with two rackings and egg white-fining) and a kiss of French oak which all enhanced explosive texture and complexity. We call our wine FORAGER to illustrate how growing, gathering & judiciously blending small lots of delicious grapes can deliver serious flavor and interest.

Retail Price: \$22

The Pey Family

ForagerWines.com

T 415.455.WINE