

ALEXANDER VALLEY

ESTATE GROWN * SINGLE VINEYARD

CABERNET SAUVIGNON

v. 2020



VINEYARD: La Cienega is a family-owned and operated vineyard in the southern hills of Alexander Valley, just off Chalk Hill Road. Our Cabernet Sauvignon grapes are certified sustainable, grown on 16 acres of volcanic, loamy clay soils from 110R Rootstock, Clone 7. Hillside terrain includes up to 20% inclinations, at 400 feet elevation. Ideal climate with cool nights allows for long ripening. We employ minimally invasive farming, using drip irrigation, and returning nutrients to the soil with compost every two years.

WINEMAKING: Estate grown grapes that produced this wine come from mature vines and were ripened to perfection at 25 brix. Award-winning winemaker Nova Perrill took the grapes into the winery and carefully nurtured the fermentation to showcase and extenuate the terroir of this special vineyard. He notes that “each step of the winemaking process was collaborative, from the oak in which the wine was aged, to the selection and blending of specific barrels. We had a specific goal: to produce a wine that speaks of a place and people. And I believe we have achieved that.”

TASTING NOTES: Beautifully balanced with complex structure, perfect acidity, and moderate tannins, our Cabernet Sauvignon is ready to enjoy now and will improve with age, for 10 years or more. Best accompanied with a savory meal after allowing to breathe for an hour (consider decanting).

FLAVOR PROFILE:

Aromatics: Dark berries, black plum, toasted vanilla
Body/Texture: Full, smooth, medium tannins
Color: Deep burgundy
Flavors: Dark fruit, mulberry, cardamom, layered with chocolate and oak

TECHNICAL DATA:

Appellation: Alexander Valley, Sonoma
Vineyard Location: Hillside back blocks near pond
Varietal: 100% Estate Grown Cabernet Sauvignon
Harvested: Hand-picked October 1, 2020
Cellaring: Aged 18 months in 40% new French oak
Bottled: August 18, 2022
Alcohol: 14.5%
pH: 3.69
Total Acidity: 5.9 g/L
Residual Sugar: 1.1 g/L
Malic Acid: 0.2 g/L
Volatile Acidity: 0.77 g/L
Case Production: 300

SUGGESTED PAIRINGS: Steak night, mushroom risotto, salty nuts, cured meats, hard cheeses, duck, lamb, dark chocolate.



CONTACT US:

Vintner/Proprietor - WERNER SIEGERT (grapes)

CEO/Farmer's Daughter - KATJA S. NEWMAN (wine)

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La Cienega business operations are guided by the Ladies Round Table. Learn more at:
WWW.LACIENEGAVINEYARD.COM