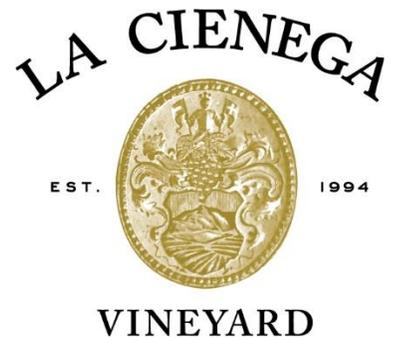


SONOMA COUNTY

“SINGING ANGELS” RED BLEND

80% CABERNET SAUVIGNON * 20% CARIGNANE

v. 2018 *Inaugural Vintage*



VINEYARD: La Cienega is a family-owned and operated vineyard in the southern hills of Alexander Valley, 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 Cabernet Sauvignon grapes were ripened to perfection at 25 brix from mature vines. After 16 months oak-ageing we consulted friends and connoisseurs to select a unique blending with the Rhone varietal Carignane, sourced from the northwest Russian River Valley. Award-winning wine maker Nova Perrill carefully nurtured this blend to showcase and extenuate the terroirs of these special vineyards. 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: This special blend is wonderful to enjoy now and will also improve with age, for 10 years or more. Best accompanied with charcuterie or a savory meal, after allowing to breath for an hour (consider decanting).

FLAVOR PROFILE:

Aromatics: Raspberry, plum, black cherry, and a hint of black licorice
Body/Texture: Smooth, light acidity
Color: Deep ruby
Flavors: Perfect balance of blackberry, currant, star anise, cocoa and a dash of spice

TECHNICAL DATA:

Appellation: 80% Alexander Valley
20% Russian River
Varietal: 80% Estate Grown Cabernet Sauvignon (hand-picked on November 2, 2018)
20% Carignane (harvested October 3, 2018)
Cellaring: Aged 18 months with 80% new French oak
Bottled: June 9, 2020
Alcohol: 14.5%
pH: 3.73
Total Acidity: 5.7 g/L
Residual Sugar: 1.1 g/L
Malic Acid: 0.2 g/L
Volatile Acidity: 0.77 g/L
Production: 295 cases

SUGGESTED PAIRINGS: Nuts, cured meats, bold cheeses, mushrooms, duck, grilled lamb, pastas, chocolate desserts.



CONTACT US:

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Guided by the Ladies of La Cienega Round Table. Learn more at:
WWW.LACIENEGAVINEYARD.COM