

2018 SONOMA COUNTY

“TRIPLE THREAT” RED BLEND

60% CABERNET SAUVIGNON * 20% CARIGNANE * 20% PETITE SIRAH

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 blend with the Rhone varietals Carignane and Petite Sirah, sourced from northwest Russian River Valley. Award-winning winemaker Nova Perrill 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.”

TASTING NOTES: “The color is a deep plum. On the nose anise, fig, and huckleberry aromas. On the palate, medium bodied, velvety with flavors of dark berries and black cherry, with a hint of espresso and leather on the finish.” -Sheila Jackson, Member of La Cienega Ladies Round Table

FLAVOR PROFILE:

Aromatics: Dark berries, black plum, toasted vanilla
Body/Texture: Smooth, medium tannins
Color: Deep plum
Flavors: Dark berries, anise, espresso

TECHNICAL DATA:

Appellations: Alexander Valley & Russian River Valley, Sonoma
Varietals: 60% Estate Grown Cabernet Sauvignon, 20% Carignane, 20% Petite Sirah
Harvested: October 3 and November 2, 2018
Cellaring: Aged 18 months with 80% new French oak
Bottled: June 8, 2020
Alcohol: 14.5%
pH: 3.74
Total Acidity: 5.89 g/L
Residual Sugar: .98 g/L
Malic Acid: 0.4 g/L
Volatile Acidity: 0.77 g/L
Production: 70 cases

SUGGESTED PAIRINGS: BBQ, nuts, cured meats, sharp cheeses, mushrooms, duck, lamb, hearty pasta dishes, dark chocolate.



CONTACT US:

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