

# 2018 JAMES JOYCE CABERNET SAUVIGNON



## WINE TECHNICAL DATA

APPELLATION	SAN BENITO		
VINEYARD	TEAGUE VINEYARD		
BRIX	23	PH	3.56
ALCOHOL	14.2 % by Vol		
VARIETALS	80% CABERNET SAUVIGNON 10% MERLOT 5% CABERNET FRANC 5% MALBEC		
PRODUCTION	1000 cases (12X750ML)		

## PLACE

San Benito County lies along the San Andreas Fault just beneath the Gabilan Mountain Range. This region sees warmer and dryer weather than its neighbor, Monterey County. The fruit for this Cabernet is planted against the Diablo Mountain Range; composed of heavy clay and loam soils and the vineyard is minimally irrigated. This water restraint forces the roots to dig deep down to get water. This irrigation practice combined with these warm days and mild nights provide the ideal growing conditions for Bordeaux varietals.

## WINEMAKING

The grapes were 100% destemmed and left on the skins with minimal extended maceration 7 days past dryness and full fermentation. This varietal took longer to ferment than the other red; taking 14 to 17 days. The wine was aged on heavy lees for 16 months and no new French oak was used. Unfiltered and unfired.

## VINTAGE NOTES

2018 was an incredible vintage in both San Benito and Monterey. We saw very moderate temperatures this vintage without heat spikes. This allowed fruit to slowly ripen and develop until we thought the time was just right to pluck beautiful clusters off the vine. We aim to craft our Cabernet in the purest way we know how. We were able to pick grapes solely after achieving physiological ripeness, which translated to minimal winemaking procedures in the cellar. By doing so, we are able to create wines of purity and place.