

2017 CABERNET SAUVIGNON



KLINKER BRICK WINERY

Appellation

Lodi – Mokelumne River AVA

Growing Philosophy

As the saying goes, “Cab is king.” This mindset has led to many of the finest Old Vine Zinfandel vineyards in Lodi being ripped out and replanted to Cabernet Sauvignon. While these vineyards provided settings that were optimal for Zinfandel, they do not often produce the same quality with Cabernet. Our philosophy is to keep our treasured Old Vine Zinfandel and search for microclimates in Lodi that are more appropriate for Cabernet Sauvignon. This search has led us to expand to the furthest reaches of the Mokelumne River AVA, especially to the east where we have found pockets of volcanic soil in conjunction with moderately higher elevations, two elements which allow Cabernet Sauvignon to thrive. By tapping into the deeper terroir of the region, we are able to coax the tannin structure appropriate to Cabernet and couple it with the fruit profile of Lodi. This results in an expression of Cabernet Sauvignon that is both true to the varietal and true to the appellation.

Vineyard Highlights

Bechthold Vineyard (planted in 1983) - Being a 37 year old block of Cabernet Sauvignon, the Bechthold vineyard is among the oldest Cabernet plantings in Lodi. With consistent vine-ripening year after year, this vineyard yields some of the best wine-grapes harvested every season. Located behind the Klinker Brick Tasting Room, this 4.5 acre parcel is drip-irrigated, runs east to west, and is on a bilateral trellis.

Vintage Notes

As we approached harvest for the 2017 vintage, temperatures were on the warmer side June through August, averaging in the upper 90's with a few days in the low

100's. These warm midday temperatures in harmony with the cool nighttime delta

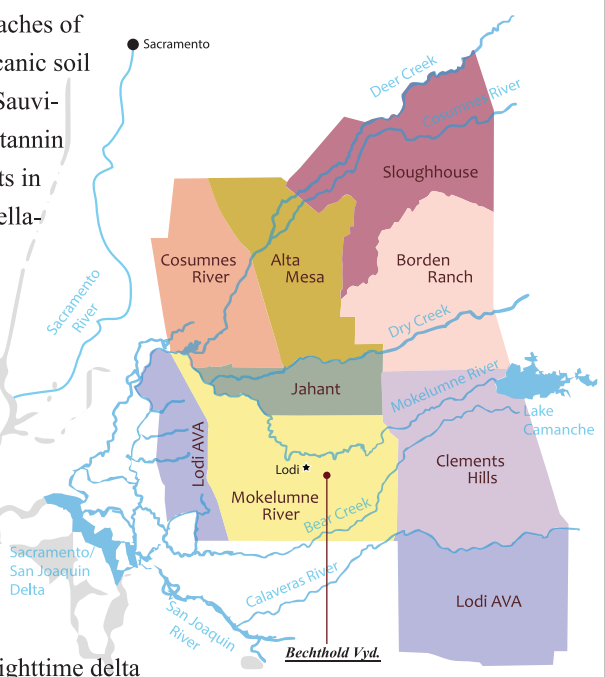
breezes developed good sugar levels for the upcoming harvest. Once September and October arrived, mild temperatures in the low 80s rolled in giving the grapes just what our winemaker was looking for in concentration of color and flavor. It was a great year!

Winemaking

The Cabernet Sauvignon grapes are immediately pressed, fermented, and sent to barrel-age in french oak. This particular vineyard exhibits top-quality characteristics from the beginning that allow us to use a minimal approach once in the barrel. 16 months on oak proves to be ideal for this full-bodied Cabernet Sauvignon resulting in a beautiful bottle of wine.

Taste

The 2017 Cabernet Sauvignon exhibits medium garnet color, intense blueberry aromas with hints of clove and supple dark cherry on the palate. Fully integrated and well balanced, this wine has great tannin with a long, lingering finish.



Vital Statistics

Maturation 16 Months French Oak	Alcohol 14.9%
Cooperage Seguin Moreau	PH 3.52
Harvest Date Oct 25, 2017	TA 6.9 g/L
Brix 25.2°	