

2018 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 38 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

The 2018 season was memorable one, generating some of the best fruit Klinker Brick has had in years. It was long and cool from beginning to end, resulting in

natural acidity and pure fruit expression across the portfolio. Winter rain setup

yields that were above average, requiring our team to thin out bunches to maintain our high standard for fruit concentration. The 2018 red varieties present a fresher, brighter quality as the fruit was able to reach full ripeness through a natural maturation process without Lodi’s typical high heat spikes midseason. This exceptionally cool, long growing season in conjunction with our venerated old vine estate generated wines with superb color, ideal tannin structure and beautiful flavor.

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 2018 Cabernet Sauvignon exhibits dark garnet color, intense blueberry aromas with hints of cassis 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 3.6
Harvest Date Nov 11, 2018	TA 6.8 g/L
Brix 25.7°	

