

# 2019 J&S Vineyards Cabernet Sauvignon

**pH:** 3.52

**Titrateable Acidity:** 6.2 g/L

**Alcohol:** 13.6%

**Harvest Parameters:** October 11, 2019 at 22.7 Brix, 3.52 pH, and 4.5 g/L of titrateable acidity.

**Blend:** 95% Cabernet Sauvignon, J&S Vineyards, block 3. 3% Petit Verdot, Minnick Hills Vineyard and 2% Malbec, Eritage Vineyard. 50% new oak. Clone 191 Cabernet Sauvignon.

**Cases produced:** 178

**Release Date:** N/A

**Winemaker's Notes:** Dark cherry, red currant, raspberry, and the distinct aroma of green tea join the typical slight herbaceousness to complete the nose. On the palate, this wine is more austere than the nose suggests it may be, and it finishes with bright acidity and firm, dusty tannins. Still quite young and fruity, this wine will age beautifully for many years. Drink now through 2040.

**Winemaking:** At harvest, the grapes were ready to be picked in mid-October. The grapes were destemmed with the use of enzymes for settling and juice extraction and an ascorbic acid and SO<sub>2</sub> blend to control oxygen contact. The wine was fermented with D254 yeast in an open top fermenter and peaked at 88 degrees. The wine was coinnoculated for ML and fermented to dryness and pressed off the skins to tank. A day later, the wine was moved to barrels to complete ML. Total time: 9 days in fermentation. After secondary fermentation was complete, SO<sub>2</sub> was added. The wine was racked off the lees after nine months and was racked only three times. The wine was crossflow filtered before bottling and went to bottle on August 27<sup>th</sup>, 2021. 50% new oak.

**Awards:** n/a

