

2020 J&S Vineyards Cabernet Sauvignon



pH: 3.70

Titrateable Acidity: 6.0 g/L

Alcohol: 13.8%

Harvest Parameters: October 21, 2020 at 24.2 Brix, 3.72 pH, and 3.1 g/L of titrateable acidity.

Blend: 100% Cabernet Sauvignon, J&S Vineyards, block 3. 46% new oak. Clone 191 Cabernet Sauvignon.

Cases produced: 51

Release Date: N/A

Winemaker's Notes: Black cherry, red currant, plum, and the distinct aroma of French oak join the typical slight herbaceousness to complete the nose. On the palate, cherry, tobacco, and spearmint round out the mouth finishing with bright acidity and firm, dusty tannins. Still quite young, this wine will age beautifully for many years. Drink now through 2040.

Winemaking: In 2020, our Cabernet vineyard gave us some amazing fruit, despite the smoky year, and we made our first 100% Cabernet Sauvignon! At harvest, the grapes were ready to be picked in late October. The grapes were destemmed with the use of enzymes for settling and juice extraction and an ascorbic acid and SO₂ blend to control oxygen contact. The wine was fermented with CVRP yeast in an open top fermenter and peaked at 87 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: 10 days in fermentation. After secondary fermentation was complete, SO₂ 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 26th, 2022. 46% new oak.

Awards: n/a