



ABOUT THE WINE: The 2019 Olema Cabernet Sauvignon is a blend of Cabernet Sauvignon grapes hand-selected from premier vineyards in Alexander Valley, Dry Creek and Rockpile in Sonoma County. This deeply flavored wine features layers of fruit and a long, intense finish.

2019 VINTAGE: The 2019 growing season began with abundant amounts of rainfall, causing the soils to retain moisture throughout the growing season. The long, warm summer saw very few heat events, with some strong foggy mornings setting the stage for vibrant and expressive balance in fruit development. The relatively mild finish to the white season helped to preserve freshness, strong acidity and created an opportunity for more maturity. Harvest began about two weeks later than in '18 and lasted for around 10 days, creating great balance in our finished blend, with some vineyards showing strong complexity and freshness while others added richness in the palate.

WINEMAKER NOTES: The 2019 Olema Cabernet Sauvignon opens with a concentrated fruit centered nose filled with lovely aromas of dark currant pie and black cherry cigar box. The powerful palate has natural sweetness of dense fruit and lush dark chocolate and is balanced by smooth powdery tannins and followed by a long finish.

ALCOHOL: 14.5%

APPELLATION: Sonoma County

BLEND: 85% Cabernet Sauvignon, 6% Malbec, 5% Petite

Sirah, 4% Merlot,

BARREL AGING: Aged 18-22 months in 50% new French

oak barrels

SUGGESTED RETAIL PRICE: \$25