

KOKOMO



WINERY



2016 Cabernet Sauvignon, Sonoma County

Varietal: 100% Cabernet Sauvignon
Appellation: Sonoma County
Harvest: October 2016
Fermentation: Tank fermented
Barrel Aging: 11 months on 100% French Oak (20% new)
Alcohol: 14.9%

Vineyard Description:

This explosive Cabernet Sauvignon is 100% grown by Kokomo partner and grower Randy Peters. It is primarily from our 100-acre Cabernet Sauvignon Vineyard in Alexander Valley, Ruth's Vineyard, with 20% coming from our estate vineyard in Dry Creek Valley. We are trying to show our vineyards' sense of place and really hone in on the terroir that makes Sonoma County exceptional.

Winemaker Notes:

The goal in making this Cabernet Sauvignon was to make it powerful yet graceful, food-friendly yet great on its own, and most importantly, balanced. After harvesting the grapes, we sorted them and gently de-stemmed them without crushing or bruising the fruit. We cold soak the grapes for 3-5 days and let fermentation begin naturally using the native yeast that comes in on the grapes from the vineyard.

When we are satisfied with the fermentation and the quality of the juice, we gently press the wine so it can rest in 100% oak barrels for one year. We tend to use more neutral oak on this wine to showcase the fruit, with only 20% new and 100% French Oak.

This big boy Cabernet Sauvignon is full of black fruit flavors with hints of cassis, clove, dusty soil, and anise. The tannins are big but integrated showing a silky character that finishes with just a touch of acidity, making this Cabernet a perfect companion for a beef or wild game dish. This wine is built to age for 10-15 years but make no mistake, it is beautifully ready to drink immediately as well.