

FORTH

ALL BOYS 2018

Cabernet Sauvignon

HARVEST DATES: Sept 28 – Oct 11

BRIX AT HARVEST: 24.5 – 26.0 degrees

PH AT HARVEST: 3.60

ALCOHOL POST-FERMENTATION: 13.8 %

TOTAL TONS HARVESTED: 19 tons

BARREL AGING: Sixteen months – mix of French and American oak – 10% new

BLEND: 96% Cabernet Sauvignon – 2% each of Merlot and Sangiovese

BOTTLES PRODUCED: 14,484 (1,207 cases)

AVA: Sonoma County

OVERVIEW: The grapes for this wine came from four premier and sustainably managed vineyards in Sonoma County. This assemblage brings together grapes from: Alexander Valley; Dry Creek; Knights Valley; and Sonoma Valley. The vineyards share similar soils: mostly rocky – high clay content – thin to moderate layer of topsoil. And all have excellent full-day sun exposure. Another feature of these growing areas is the wide swing in daily temperatures in the summer and fall. A typical pre-harvest fall day will start in the mid-forties and warm to the mid-eighties or higher. We believe this fluctuation preserves the desirable natural acids in the wines, allowing the winemaker to do little more than maintain a healthy fermentation after harvest. In general, we like to do as little as possible to the grapes.



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CABERNET SAUVIGNON

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Sonoma County - Dry Creek Valley

ALC. 14.5% BY VOLUME