



K O K O M O
W I N E R Y



2022 Cabernet Sauvignon Sonoma County

Varietal:	100% Cabernet Sauvignon
Appellation:	Sonoma County
Harvest:	October 2022
Fermentation:	Tank fermented
Barrel Aging:	11 months in French Oak, 20% new
Alcohol:	14.8%

Vineyard Description:

This explosive Cabernet Sauvignon comes primarily from our 100-acre Cabernet Sauvignon Vineyard in Alexander Valley, Ruth's Vineyard, with 20% coming from our home vineyard in Dry Creek Valley.

Winemaker Notes:

The goal in making this Cabernet Sauvignon was to make it powerful yet graceful, food-friendly yet delicious 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.

This Cabernet Sauvignon is full of black fruit flavors with hints of cassis, clove, dusty soil, and anise. The tannins are supportive and integrated showing a silky character that finishes with just a touch of acidity, making this Cabernet an elegant food-pairing wine.