

2021
APERTURE
BORDEAUX
RED BLEND

Aperture

WINEMAKER NOTES All of our fruit is hand harvested and brought into the winery within hours of being picked. Everything is methodically and obsessively sorted. A cold soak of 4-7 days with minimal air incorporation starts the extraction and then cool fermentations with native yeast carry out the remaining. Air and temperature are controlled throughout the 14-28 day fermentation and extended maceration is determined lot by lot when I walk the fine line of full extraction but still keep an elegant and silky texture. Wines go through malolactic fermentation in barrel and are aged (sur-lees) for 18 months.



For this vintage, we crafted a distinct Bordeaux blend, composed of primarily Merlot and Malbec, with a delicately balancing of smaller inclusion of cabernet sauvignon, petit verdot, and cabernet franc. The ripe red fruit characters are structured by silky seamless tannins, showcasing an elegant density to the blend.

— WINEMAKER **JESSE KATZ**

APPELLATION

Sonoma County

BLEND

44% Merlot 27% Malbec 10% Cabernet Sauvignon 10% Petit Verdot 9% Cabernet Franc

BARREL PROGRAM

Aged 18 months 50% new oak 59 and 70 gallon French oak barrels

UNFINED, UNFILTERED AND UN-ACIDIFIED

VINEYARD

This wine is composed of all hillside vineyards which helps to keep berry size down and concentration strong.

ACCOLADES

"The first iteration to include a significant amount of fruit from Farrow Ranch, Aperture's latest vineyard acquisition. It has slowly unfurling scents of red and black currants, chocolate-covered cherries, integrated new oak spices, tobacco and tapenade. The palate is particularly elegant, balancing concentrated, nuanced flavors with a frame of velvety tannins and vibrant acidity that calls you back to the glass." **95+ points - Erin Brooks, Robert Parker's The Wine Advocate**

SOIL TYPE | Clay Loam

The vineyard blocks that make up our Red Blend are all clay soil type. This clay helps some of the early ripening varietals lengthen their growing season so the grapes achieve full phenolic ripeness while also keeping a freshness in the fruit characteristics.