



STATURE

2017 CABERNET SAUVIGNON

SONOMA COUNTY

Stature represents the pinnacle of Kendall-Jackson winemaking excellence. Created from only our finest estate vineyards and handcrafted without compromise, it offers the ultimate expression of wine artistry.

VINEYARD PROFILE

Much of Sonoma County's reputation for outstanding Bordeaux-style varietals can be attributed to the stellar combination of rich complex fruit and tannins. The intense dark full berry tones and concentrated tannins of the Cabernet Sauvignon are coming from the mountains, hillsides and ridges of Alexander Valley and Knights Valley. The area is comprised of volcanic and rocky soil, being brick red in Alexander Valley and beige in Knights Valley along the slopes of Mount Saint Helena and the Mayacama Mountains.

WINE PROFILE

"A barrel selection from two sites in Sonoma, aged in 69% new French Oak. Crème de cassis, dark plums, tobacco, violets, roasted coffee and cocoa all emerge in this full-bodied, deep, seamless effort that has awesome depth of fruit as well as an undeniable elegance." —*Randy Ullom, Winemaster*

WINEMAKING

Cold-soaked for 4 days and fermented for 15 days translates to concentrated flavor and color, added layers of complexity, and lush, voluptuous tannin development. After gentle pressing, the wine was racked directly into small French oak barrels (69% new) and aged for 18½ months in thin-staved, heavily toasted Chateau-style barrels adding rich, balanced oak accents, a rounded texture and a serious, integrated cocoa finish.

WINE STATISTICS

- Composition:** 100% Cabernet Sauvignon
- Appellation:** 38% Alexander Valley
62% Knights Valley
- Oak Aging:** Aging: 18½ months in 100% French oak, 69% new
- Alcohol:** 14.5%
- pH:** 3.77
- T.A.:** 0.60g/100mL
- Production:** 173 cases