



STATURE

2019 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 of our most unique and beautiful high-elevation vineyards in Sonoma, aged in 87% new French oak, the 2019 Stature Cabernet Sauvignon is a brilliant 99% Cabernet Sauvignon release. Aromas of warm baking spice, black plum, Bing cherry, and cassis with layers of toasted oak, graphite, and dark chocolate all emerge from this full-bodied, rich, silky, and elegant wine 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 into 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 (87% new) and aged for 24 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:** 99.01% Cabernet Sauvignon
0.99% Cabernet Franc
- Appellation:** 68% Alexander Valley
32% Knights Valley
- Oak Aging:** 24 months in 100% French oak (87% new)
- Alcohol:** 14.5%
- pH:** 3.63
- T.A.:** .63g/100mL
- Production:** 188 cases