

B.R. COHN

WINERY



2018 CABERNET SAUVIGNON

SONOMA VALLEY, OLIVE HILL ESTATE

VINEYARD

This Cabernet is sustainably farmed and produced from a blend of our best hillside blocks on Olive Hill Estate. Located between the Mayacamas Mountains and Sonoma Mountain, B.R. Cohn Olive Hill Estate vineyards have a meso-climate well suited for growing Cabernet Sauvignon. Natural underground hot springs help prevent frost and volcanic soil ensures low-vigor, low-yields and small concentrated berries.

VINTAGE

The 2018 vintage proved nearly ideal. Ample winter rains were followed by ample spring and early summer sunshine. Bud break and flowering were slightly later than usual, but coincided with ideal weather conditions for healthy fruit set. The mild summer was followed by an equally ideal fall; allowing fruit to ripen with ample flavor and complexity with moderate sugar levels. One of our more elongated harvests in recent years, the fruit was able to stay on the vine for even ripening and complex development of flavors.

WINEMAKING

All small lot fermentations: Carefully hand-sorted in the vineyard, destemmed and crushed into closed top fermenters. Cold soaking four days prior to fermentation then fermented on skins for 10 days, pressed off and allowed to go through 100% natural malolactic fermentation in barrel. Free run and light press only. Aging: 18-22 months in 45% new and 55% one and two-year-old French oak. Barrels are three year air-dried and tight grain only: Taransaud, Sylvain, Marques, Alain Fouquet Margaux and Seguin Moreau Icon.

TASTING NOTES

A ripe and masculine Cabernet Sauvignon, with generous amounts of black fruit, cassis and espresso with dark earthy undertones of forest floor and briar. An enticing bouquet of cigar box, cloves and cedar all wrapped with subtle hints of mocha and anise leading to a rich palate of warm caramel, complex yet firm tannins and a long-lasting finish.

Pairing: Fantastic paired with grilled rib-eye with a black peppercorn and sage rub, tandoori lamb and spiced mango chutney, mesquite grilled pork chop, or Italian sausage lasagna with mozzarella and aged parmesan.

TECHNICAL DATA

Appellation: Olive Hill, Sonoma Valley
Composition: 100% Cabernet Sauvignon
Average Brix at Harvest: 24.8
Alcohol: 14.5%

TA: 6.57 g/L
pH: 3.7
Case Production: 1,450
6-pack cases