



## William Kavney

“Wines with a tough exterior and a loving interior”

Cabernet Sauvignon, Alexander Valley, 2020

“Alexander Valley is one of my favorite places for Cabernet Sauvignon, it has a great range of elevations and soil types coupled with a strong marine effect on the end near the Russian River

Varietals: 95% Cabernet Sauvignon 5% Merlot

Appellation: Sonoma County, Alexander Valley 90% Alexander Valley, 10% Sonoma Valley

Ageing: 20 months in French Oak, 25% new, 75% 2<sup>nd</sup> & 3<sup>rd</sup> use center of France

No fining, micro-oxidation or additives but racked every 90 days once malo-lactic fermentation was complete.

Tasting notes- This wine reminds me of a berry picking trip I took on a long summer weekend in Maine. While in culinary school in Rhode Island, one of my favorite past times was visiting parts of New England with classmates for long weekends. On one of those trips, we were picking berries not too far from Portland, Maine and I managed to sit upon a bag of mostly blueberries, blackberries and fruit that they called Maine berries which looked like Mulberries to me. In a hot car with us distracted by local beer and lobster, the berries started to ferment and the plastic bag was blown up like a balloon in the car. When I popped it we had this beautiful smell of berry compote that I can still remember almost 40 years later. It also has this subtle earthy note that I find lingering in the background which gives it another layer of interest. It has a bit of grip on the finish but I expect that will fade away in the next few years and it will get very exotic flavors of truffles, cedar and pine forest.

Food: It is a versatile wine because of its balance and acidity. It is fermented with less than half a gram of residual sugar so it is very dry but I believe the ripe notes still make the fruit pop.