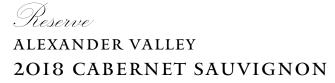
Roff ESTATE





Our 2018 Reserve Alexander Valley Cabernet Sauvignon exhibits the style and essence of this distinct region- rich, dark berry flavors, supple tannin and complexity. Inky-purple in color, it displays aromas of dark fruit, leather and cassis. Velvety tannins and an exceptional structure support prominent notes of blackberry, currant, graphite and baking spices. While approachable now, this wine will continue to gain complexity if cellared for several years.

VINTAGE

2018 proved to be a steady and moderate vintage. We had great fruit set and a mild summer allowing the fruit to mature at an ideal pace. The end result was an abundance of high quality fruit with balanced acid, sugar and tannin levels. All of our 2018 wines display great uniformity and outstanding complexity.

VINEYARDS & WINEMAKING

After a three-day cold soak, we crushed and fermented the grapes in stainless steel tanks. After pressing, each lot was blended or lightly egg-white fined to remove green tannins. Small portions of Merlot and Petit Verdot were added for balance and aromatics. Once fermentation was complete, the wine was transferred to barrel and stirred weekly until malolactic fermentation was complete. After 22 months of aging in 80% new French and American oak, the wine was then bottled in December 2020.

Composition & Analysis

Appellation: Alexander Valley Composition: 88% Cabernet Sauvignon, 10% Merlot, 2% Petit Verdot Cooperage: Aged 22 months in French and American oak, 80% new TA: 5.26 g/L | pH: 3.77 | Alc: 14.8% | Production: 102 cases

