



PREVAIL WEST FACE

ALEXANDER VALLEY

2019

The grapes for this Cabernet Sauvignon/Syrah blend are grown on the steep slopes of Ferrari-Carano's LookOut Mountain which sits at the junction of Alexander Valley, Knights Valley and Chalk Hill Appellations. This mountain vineyard, soaring in elevation from 500 to 1,400 feet, is comprised of ancient, weathered sandstone and sandy loam soils bearing low-yielding vines.

THE VINTAGE

2019 began with rain that brought our total rainfall to well above the annual average amount. March was cooler and wetter than normal, which led to later bud break and bloom dates. Summer brought typical warm weather to Sonoma County, heating up even more later in August and September. Favorable weather continued allowing the grapes the "hang time" needed to develop rich, fruitforward flavors.

HOW IT'S MADE

The grapes for this wine are destemmed and berry sorted through an optical sorter, then transferred to stainless steel tanks for 5 days of cold soaking. Following the cold soak, yeast was added and pump overs commence, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained to 67% new barrels for malolactic fermentation and 21 months of cave aging before bottling August 2021.

AROMAS & FLAVORS

PreVail West Face is an exquisite, full-bodied wine with aromas of maple bacon, plum, and a hint of violet. On the palate, plum galette, baking spice and toasty graham cracker provide layers of interest supported by ample tannin. This wine's bold profile will continue to evolve and age beautifully.

FOOD PAIRINGS

PreVail West Face pairs well with braised, roasted or barbecued meats such as chicken, red meat, lamb or pork. Pastas, stews or well-aged medium and strongflavored cheeses, such as Taleggio, also pair nicely.

COOPERAGE

21 months in French oak, 67% new

TECHNICAL DATA

Composition 67% Cabernet Sauvignon, 33% Syrah Alcohol 15.1% | pH 3.80 | TA 5.75 g/L Bottled August 9, 2021

