



PREVAIL LOOKOUT TREE

KNIGHTS 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, fruit-forward 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 is 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 Lookout Tree is a bold, yet refined wine. An enticing bouquet of molasses, raspberry sauce, sage, and tobacco lead to layered flavors of cassis, plum, and leather. The complex profile and forward tannin structure will allow this wine to evolve and age beautifully for many years.

FOOD PAIRINGS

The combination of tannins from the Cabernet Sauvignon and lush structure from the Cabernet Franc make our food-friendly Lookout Tree a perfect pairing with roast chicken or pork, duck cassoulet, roasted or grilled beef, Coq Au Vin, or butterflied leg of lamb. Tomato-based dishes and rich vegetables (eggplant parmesan) and vinegar-based sauces (smoky BBQ) also pair well.

COOPERAGE

20 months in French oak, 78% new

TECHNICAL DATA

Composition 63% Cabernet Sauvignon, 37% Cabernet Franc Alcohol 15.0% | pH 3.76 | TA 6.19 g/L Bottled August 9, 2021

