



VALRAVN

2017

sonoma county
cabernet sauvignon

We've been making wine in Sonoma County for ten years now and along the way, established a dynamic network of friends and colleagues that include land owners, growers and winemakers. Through these connections, we've been fortunate to get exclusive access to fantastic vineyards.

In 2014, we launched Valravv Old-Vine Zinfandel from a friend's property whose grapes were not going into their own production. Not just any Zin - these were the old, bush-pruned vines that we had always envied when driving by the vineyard, literally less than a mile from Healdsburg. We jumped at the chance to work with this amazing fruit, and Valravv was born.

This year, Valravv spreads its wings as we continue to seek out similar opportunities, finding a parcel here and a row there in order to craft single-vineyard level Sonoma County wines, at prices that are far less than their counterparts. The Valravv wines are out of the gate approachable, delicious, and table ready.

VINEYARDS & WINEMAKING

For Cabernet Sauvignon, we looked to vineyards in the Alexander Valley, Moon Mountain (up in the Sonoma Valley), and Russian River Valley AVAs and were fortunate to find stellar, benchmark fruit for our inaugural vintage. A combination of aspects and soil types (Goldridge, Sebastopol series, alluvial) allowed us to blend the components for a seamless composition.

In the cellar, hand sorted grapes undergo an extended pre-fermentation cold-soak followed by primary fermentation in stainless steel. Following primary, the wine was transferred into mostly Saury and François Freres barrels (50% new) for aging for 16 months.

TASTING NOTES

Reminiscent of classic ripe-vintage Bordeaux - refined and well defined with a lovely play of savory and sweet. Cassis, black cherry and blackberry fruit is accompanied by opulent notes of dark chocolate, espresso roast, and graphite. Silky tannins with amazing richness on the palate.

