



ERSOL

SONOMA COUNTY 2023
CABERNET SAUVIGNON

APPELLATION	CALIFORNIA <i>Sonoma County</i>
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BARREL	50% new French oak Sylvain, Nadalié and Vicard 50% 1-2-year-old French Oak
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VARIETAL	100% CABERNET SAUVIGNON
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TASTING NOTES

On the palate, the Ersol 2023 Sonoma County Cabernet Sauvignon opens with aromas of blackberry, Luxardo cherry, mocha, and cedar. Lush black fruit flavors are balanced by refined tannins with a rounded texture on the mid-palate, followed by notes of baking spice, a touch of dried herbs, and black olive on the long, elegant finish.

VINEYARD NOTES

Within the larger Sonoma Coast appellation, fruit from Monte Rosso Vineyard in the Moon Mountain District AVA grows in rocky, iron-rich volcanic soils at one of the highest elevations along the eastern hills of Sonoma. Optimal sun exposure and cooling ocean breezes result in small, concentrated clusters that contribute depth, complexity, and structure to the wine. An alluvial fan at the base of the Mayacamas Mountains provides rocky, volcanic, well-draining soils where vines from June Mountain Vineyard develop deep root systems, promoting balanced vine growth and fruit intensity. Complementing these sites, fruit from Rafanelli Vineyard in the Dry Creek Valley AVA grows in gravelly loam soils that provide excellent drainage and moderate vine vigor. The warm days and cool nights of this region produce Cabernet Sauvignon with ripe black fruit, firm tannins, and balanced acidity, adding richness and refined structure to the final blend. Together, these vineyards add complex, fruit-forward flavors, balanced acidity, and defined minerality, resulting in an elegant, well-structured expression of Sonoma County Cabernet Sauvignon.

HARVEST NOTES

In 2023, the Sonoma Coast experienced an overall temperate growing season throughout. Winter rains followed by a cool spring and a warm summer led to ideal harvest conditions, allowing us to pick the fruit at its optimal ripeness during the middle of September. The extended growing season allowed for a longer than usual hang time, resulting in concentrated fruit clusters with great flavor and acidity.

WINEMAKING NOTES

After harvest, the fruit underwent a five-day cold soak to enhance color and complexity, followed by fermentation in a combination of open-top bins and stainless-steel tanks. A mix of punch-downs and pump-overs ensured optimal extraction throughout fermentation. The wine was then aged for 18 months in 50% new French oak from a selection of Tonnellerie Sylvain, Nadalie, and Vicard barrels, with the balance aged in one- to two-year-old French oak, prior to final racking and blending.

PH: 3.68

TA: 6.0 g/L

RS: 1.7 g/L

ALC. 14.5%

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