

WINEMAKER

Alex Holman

VITICULTURIST

Patrick Hamilton

APPELLATION

Chalk Hill

VARIETAL

88% Cabernet Sauvignon

6% Petit Verdot

6% Cabernet Franc

ALCOHOL

14.3%

TITRATABLE ACIDITY

5.86 g/L

CASES PRODUCED

400

BARREL AGING

18 Months

RESIDUAL SUGAR

0.4 g/L

pH

3.68



Be

FOREVER WILD

Cabernet Sauvignon

Vineyard

Our Be-Forever Wild Cabernet Sauvignon grapes are sustainably farmed on well drained south-facing blocks that produce small, intensely flavored berries ripened by the Sonoma County afternoon sun, yet moderated by the cooling Pacific Ocean breezes.

All of our Be-Forever Wild blocks surround our Forever Wild Open Space, a natural ecosystem that has evolved to support natural pest management without the need for harmful chemical applications.

The gravelly Chalk Hill soils, rolling hillsides and local mild climate provide the ideal terroir for this well crafted Cabernet.

Winemaking

Hand-picked in the cool of the night, this fruit is brought to the winery and carefully cluster sorted, de-stemmed (but not crushed) and gently pumped to fermenters where it undergoes our proprietary extended cold soak for maximum aqueous color and flavor extraction.

Following the extended cold soak, native fermentation commences, not over 80 degrees and our normal gentle pump-over protocols take place.

Barrel aged in 100% French Oak barrels for 18 months gives wonderful aromas and nuanced tannin structure.