DIRECTOR’S CUT EMBRACES APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS SO THAT OUR WINES CAPTURE THE DISTINCT NUANCES OF SONOMA’S MICROCLIMATES.

AROMAS
Berries, blackcurrant, anise and cigar box

FLAVORS
Spice, cocoa, smoke and layers of red & black fruits

WINEMAKER’S NOTES
Concentrated but well focused, this wine offers vibrancy and balance that offsets its weight. Best with a few years of aging, but can be enjoyed now with 1 to 2 hours of decanting.

2015
CABERNET SAUVIGNON
Alexander Valley

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director’s Cut label is a replica of a strip from Francis’s personal Zoetrope collection.

Alexander Valley
Marine influences shape the climate of Alexander Valley, resulting in warm days and cool nights. Soil diversity creates unique growing conditions in Alexander Valley; with red volcanic soils on the eastern hillsides; alluvial gravel fans on the valley floor; and steep slopes of rocky clay loam on the west part of the valley.

TA .57/100ml
pH 3.70

92% Cabernet Sauvignon
5% Cabernet Franc
3% Petite Verdot

ALCOHOL 14.6%

BARREL REGIMEN
15 months in French & American oak;
40% new barrels