MODELFARM

2022 • BERGER VINEYARD • CABERNET SAUVIGNON • SONOMA MOUNTAIN



HISTORY

The heart of many celebrated Sonoma bottlings since the 1970's, Berger Vineyard old-vine Cabernet Sauvignon endures on the rugged, east facing slopes of Sonoma Mountain. Fifty years on, these original vines continue to thrive, a testament to their quality and significance. Heritage California Cabernet selections on St. George rootstock are grown without irrigation and with low-input farming methods. The combination of dry-farming and vine age produce small, intensely-flavored berries. California-sprawl canopy shelters the fruit from the direct sun, preserving freshness and elegance. This wine embodies our Old World meets Old California ethos - beautifully rustic with racy acidity, notes of raspberry, cassis, savory herb, and graphite - evoking the glory days of California's past.

CELLAR NOTES

In the cellar, we honor the legacy of this timeless vineyard by utilizing heritage winemaking techniques. We remain committed to the use of native yeasts, open-top French oak casks for fermentation, and older French oak barrels for aging. Restrained extraction, high natural acidity, and extended aging are integral to the character of our wines, and stand in contrast to many modern producers.

For our 2022 vintage, the grapes were hand-harvested in the early morning of September 9th at 24.3 brix. Once in the winery, the fruit is hand-sorted, destemmed, and transferred to our small, open-top oak fermentors. We allow fermentation to take place naturally, at its own pace. A blend of pump-overs and punch-downs are carried out, with each extraction method chosen based off a sensory evaluation on the developing wines. Older French oak barrels are used for aging and the wine is racked once prior to bottling.



TECHNICAL DETAILS

- Old-Vine, Sonoma Mountain Vineyard. Planted in 1973
- East facing slope • Volcanic soils
- California Heritage Selections
- Fermented on Native yeast
- No additions/ adjustments. Natural acidity.
- 18 months aging in Neutral French Oak
- 13.3% Alc, 3.57 pH, 6.5 TA
- Bottled Unfined & Unfiltered

