MODELFARM

CABERNET SAUVIGNON• SONOMA MOUNTAIN • 2024

100% Cabernet Sauvignon • Post-Modern Style • Heritage Old Vine



Grown on the cool, east-facing slopes of Sonoma Mountain, this Cabernet is shaped by the rugged mountain terroir, favoring precision over power. These heritage selection, head-trained vines produce naturally low yields and small berries, giving the wine deep color, vibrant aromatics, and fine-grained tannins. Classic mountain Cabernet made in a post-modern style - moderate alcohol, natural acidity, and minimal oak.

IN THE GLASS

Old World meets Old California! This Cabernet trades excess for energy without sacrificing the **depth** and **concentration** inherent to great Cabernet. At only 13% alcohol and with high natural acidity, this is Cabernet as it once was - **delicious** young and infinitely age-able.

"A deep, pure and vibrant bouquet of cassis, sweet dark berries, dark volcanic soils, tobacco leaf, woodsmoke and just a touch of cedary oak"
— 94 pts, John Gilman, View from the Cellar

Site: Berger Vineyard, Sonoma Mountain 1,000 ft elevation, Volcanic soils

Farming: Dry-farmed, Hand-tended, Natural farming methods

Vines: Planted in 1973 California Heritage Selection on St. George rootstock

Aging: 18 months in neutral French oak

Style: Bright acidity, Minimal Oak, Pleasure

Tech: 13.5% ABV, 5.8 TA, 3.70 pH, 300 cases

ABOUT MODEL FARM

Model Farm is a husband-and-wife winemaking team known for small production mountain wines. We come at winemaking from the ground up, spending as much time in the vineyard as we do in the cellar. Our philosophy is simple — no additives or manipulation, just great vineyards and an old-world approach in the winery. We make our wines in the style we love to drink — timeless, soulful, and uncompromising.