



Stuhlmüller Vineyards

2019 ESTATE CABERNET SAUVIGNON ALEXANDER VALLEY

PROPRIETOR

Fritz Stuhlmüller

WINEMAKER

Zac Childers

VINEYARDS

Stuhlmüller Vineyards, located in southern Alexander Valley, converges with two highly regarded Sonoma County appellations, Chalk Hill and Russian River Valley. On its eastern edge, the 150-acre vineyard borders the Russian River. Situated in a location that is part river benchlands and part hillside, the vineyard benefits from its alluvial gravel soils and the rockier soils of the hillside sections.

THE CLONES

The fruit for this Cabernet emphasizes three clones, from seven separate blocks, with vines from 15 to 30+ years old. From the river benchland, we use our clone 337 for its fruit-forward black cherry flavors. Hillside clone 7 fruit adds floral layers and classic Cabernet cassis and cherry elements. Our oldest plantings, a field selection from the Belle Terre Vineyard, provide tannic concentration and blue fruit notes.

THE VINTAGE

After a wet spring that energized the vines, summer brought mild warm and dry weather that continued into autumn. Our vineyard set an average size crop, and thanks to a full canopy, we had ideal shade on the fruit. As a result, our vines produced pristine grapes, with excellent natural acidity, lovely balance, and pure varietal flavors. The moderate temperatures led to a relaxed picking of a crop of exceptional quality. We began harvesting our Cabernet on October 14th and were finished by October 17th with brix ranging from 24.5° to 25.7°.

WINEMAKING

Our Cabernet harvest resulted in seven individual native fermentations, without any commercial yeast being added, in a mix of open-top and closed-top tanks. In the closed-top tanks, the must was pumped-over, which added to palate texture; while the open-top tanks had a punch-down regimen, which retained fruit intensity. The wine was racked to 45% new French oak and underwent spontaneous malolactic fermentation. Each lot was aged separately for 10 months before blending, with barrel aging for a total of 18 months.

THE WINE

The concentrated 2019 vintage has delivered everything we love in an Alexander Valley Cabernet, with aromas of blackberry, currant, and ripe plum. On the palate, the texture is big and juicy. Structured tannins add definition to the rich flavors of dark berries and crème de cassis, as well as layers of saddle leather, sweet oak, and spice. Ample natural acidity provides length and freshness.

ALCOHOL

14.3%

COMPOSITION

95% Cabernet Sauvignon, 5% Petit Verdot

pH

3.79

TOTAL ACIDITY

5.6 g/l

PRODUCTION

1340 cases

RELEASE DATE

Spring 2022

BOTTLED

June 2021

SUGGESTED RETAIL

\$45.00

