



# Stuhlmüller Vineyards



## 2020 SONOMA COUNTY CABERNET SAUVIGNON SONOMA COUNTY

**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 FRUIT

The fruit for this Cabernet Sauvignon was sourced from three exceptional Sonoma County appellations, with 56% from our own vineyards in Alexander Valley, 30% from Knight's Valley, and 14% from Moon Mountain. The blend is comprised of various prized clones from seven separate blocks, situated on both hillsides and benchland sites, with vines ranging in age from 15 to 30+ years old.

### THE VINTAGE

Following a cool, mild growing season, an August heat spell accelerated ripening, resulting in an earlier start to harvest than normal. The vineyards which we sourced set crops of an average size and yielded fruit with excellent concentration, natural acidity, balance, and pure varietal flavors.

### WINEMAKING

Fermentations were 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. The open-top tanks used a punch-down regimen to retain fruit intensity. The wine was racked to 45% new French and American oak and underwent spontaneous malolactic fermentation. Each lot was aged separately and blended after barrel aging for a total of 18 months.

### THE WINE

The 2020 vintage has delivered a ripe, approachable Sonoma County Cabernet Sauvignon, with aromas of Bing cherry, licorice, currant, and blackberry pie. The palate offers a plush, creamy texture and seamlessly integrated oak. Structured tannins add definition to the rich flavors of dark berry jam as well as layers of sweet oak and spice. Ample natural acidity provides length and freshness on the finish.

**ALCOHOL**  
14.5%

**PRODUCTION**  
1390 cases

**COMPOSITION**  
82% Cabernet Sauvignon, 14% Cabernet Franc,  
4% Petit Verdot

**RELEASE DATE**  
Fall 2023

**pH**  
3.79

**BOTTLED**  
June 2022

**TOTAL ACIDITY**  
5.6 g/l

**SUGGESTED RETAIL**  
\$55.00