

# NINER

WINE ESTATES

2018

## CABERNET SAUVIGNON

Bootjack Ranch & Heart Hill Vineyard, Paso Robles

### WINEMAKER

Patrick Muran

### CLONE

15, 8, 4, 169, 33,  
35, 31,412

### ROOTSTOCK

420A, 1103P, 101-14

### HARVEST DATES

October 2nd - October 31st

### AVERAGE BRIX

25.3°

### AVERAGE YIELD

3.2 Tons/Acre

### pH / TA

3.7/5.9 g/L

### ALCOHOL

13.9%

### VINEYARD

77% Bootjack Ranch  
23% Heart Hill Vineyard

### BLEND

88% Cabernet Sauvignon,  
9% Malbec, 3% Petit Verdot

### COOPERAGE

French Oak  
49% New Oak

### BARREL AGING

21 months



### SITE

The majority of grapes for this wine were grown at Bootjack Ranch. Located in the Geneseo district of Paso Robles, the vineyard has two distinct soil profiles: expansive flats of calcareous soils (ancient crustacean remains) and rolling hills of sandy loam. The flat sections have high lime content, while the hillsides are well-draining. Warm days and cool nights encourage development of classic, dark cherry flavors to create an elegant and classic expression of Cabernet Sauvignon.

### VINTAGE

2018 was a fantastic year to farm grapes in Paso Robles. Moderate temperatures were a welcome change in an area that is generally warmer. March rainstorms promoted lots of canopy growth in our vines which created a canvas for a healthy growing season. Great flavor development and high acidity in the grapes meant we could be patient with our picking. Our Cabernet Sauvignon grapes, in particular, achieved optimum ripeness.

### IN THE WINERY

In 2018 we hand-harvested Cabernet Sauvignon from Bootjack Ranch and Heart Hill Vineyard throughout the month of October. This slow, methodical harvest allowed us to capture the complex spectrum of flavors that Cabernet Sauvignon is revered for: dark cherry, brushy herbs, chalky tannins and full bodied fruit. We de-stemmed the grapes and fermented them in stainless steel tanks. A portion of Cabernet Sauvignon was co-fermented with Petit Verdot. Only free run juice was used in this bottling, and we aged it in 50% new French Oak barrels for 21 months.