

# ULTRAVIOLET

## CABERNET SAUVIGNON

Ultraviolet Wines are an homage to the California climate where winemaker Samantha Sheehan grew up - it is a pure expression of fruit ripened under the California sun. Her Cabernet Sauvignon is velvety and balanced, made with minimal intervention and minimal amounts of added sulfur.

### VINEYARD & FARMING

This wine is made up of 97% Cabernet Sauvignon and 3% Cabernet Franc. The 2021 vintage comes from the Norgard Farms vineyard in Mendocino. The vineyard is just east of Ukiah in the Talmage Bench. The site was planted in 1980 on Pinole soil, which allows for good drainage. The blocks are farmed organically and the vineyard is certified fish-friendly.

The Cabernet Franc comes from Samantha's property in Coombsville, as well as a neighboring property. Both vineyards are farmed organically and set on the well-draining Coombs gravelly loam soil.

Samantha fermented in stainless steel tanks using native yeast at about 85 degrees, and does pump overs twice per day. She allows the wine to sit on the skins for an extra 10 days after fermentation is complete, after which the wine goes into neutral French oak. She ages in barrels for 10 months prior to bottling. The wine is filtered but not fined.

### WINEMAKING

Vintage: 2021

Varieties: 97% Cabernet Sauvignon, 3% Cabernet Franc

Aging: 10 months (neutral French oak)

### TASTING NOTES

Ripe notes of blackberry compote, boysenberry, fresh violet petals and currant. A round mouthfeel with hints of blackberry bramble, black pepper, with bright acidity and velvety tannin.

