



**THE VINEYARDS:**

This Cabernet Sauvignon is carefully grown in the Chalk Hill region located in the northeast Russian River Valley. These grapes are exposed to warmer days and cool nights on our family's Los Amigos Ranch, just south of Healdsburg. The unique weather of this area allows our Bordeaux varietals to ripen slowly and develop rich, complex flavors.

**THE GROWING SEASON:**

Coming off one of the wettest winters on record, the 2017 growing season soon normalized with bud break occurring later than that of the drought years. Throughout summer we saw numerous heat waves that sped the maturation of the vines while a cooler August allowed this cabernet sauvignon to ripen more slowly and evenly, leading to a more average picking date.

**THE WINEMAKING:**

Our single vineyard Cabernet Sauvignon is aged for up to 20 months in a combination of French and American oak.

**THE WINE:**

With deep red magenta tones, this Los Amigos Cabernet Sauvignon exhibits intense fragrant vanilla, rose, and elderberry-cedar. Instantly lush with Bing cherry, dried tobacco, fine toasted oak; it finishes with trace cacao, sage, and black raspberry.

2017  
Cabernet Sauvignon  
Chalk Hill

Harvested  
October 9 - 18, 2017

ALCOHOL  
14.5%

TA  
0.59

pH  
3.65

CASES PRODUCED  
2,420

AGING  
20 months in American  
and French Oak

25% New Oak

ESTATE BOTTLED  
July 24, 2019

WINEMAKER  
Jason De Loach

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