

RED • CAR

WEST SONOMA COAST

201 MOHRHARDT RIDGE VINEYARD

CABERNET SAUVIGNON

► ELEV. 1420 FT. / PACIFIC OCEAN 5.0 MI.

FORT ROSS - SEAVIEW

► MOHRHARDT RIDGE VINEYARD

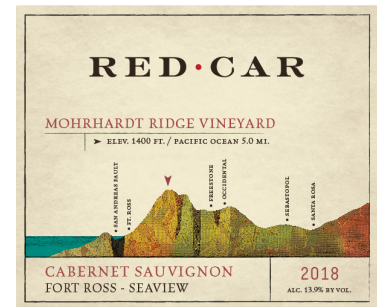
The Mohrhardt Ridge vineyard perfectly encapsulates our mission in viticulture & winemaking: to farm remote coastal vineyards that bare little, yet precious fruit of exceptional quality as we strive to produce distinct wines of typicity. Perched atop a ridge near the center of the Fort Ross-Seaview AVA, this site is home to some of the oldest and only Cabernet vines in the AVA. Morning fog, cool days and proximity to the Pacific Ocean make this site extremely unique for growing Cabernet. The 201 growing season began with spring rains that brought life to the soils, encouraging healthy shoot and canopy vigor that is beneficial to the older vines. As we progressed through each phase of the season, moderate and consistent weather conditions prevailed as harvest approached. After completing harvest in each of our other vineyards, the Cabernet from Mohrhardt was the final pick of the year. Our 201 bottling was fermented in small open top tanks using only gravity flow and was aged on lees for 16 months in a combination of neutral & new French Oak barrels before being bottled without fining or filtration.

► TASTE

Dried blueberries, wild herbs, chamomile

► WHO WE ARE

For nearly 20 years, we have been on a journey—one that started with 50 cases of Syrah vinified in a garage in sunny Los Angeles. A short time later, we marched steadily northward toward a vision of cooler vineyard sites and the complex, aromatic wines they can express. Today, under the direction of viticulturist, Greg Adams, and winemaker, Tanner Scheer, we farm five dramatic ridge-top vineyards in Occidental, Sebastopol, Freestone and Cazadero. This rugged terrain's coastal influence where the Pacific fog filters in daily through giant redwoods until warm sunshine sends it back out to the sea provides perfect growing conditions for our hallmark style: perfumed aromatics, bright fruit, crisp texture and uplifting acidity. An early leader in the formation of the proposed West Sonoma Coast AVA, we are passionately committed to producing wines of purity and focus that express the authentic varietal character and terroir of each unique coastal vineyard site. At our core, we are a small, independent farming operation committed to conservation and sustainability.



► SPECS

ALCOHOL	13.6%
VINEYARD	<i>Mohrhardt Ridge</i>
AVA	<i>Fort Ross - Seaview</i>
PRODUCTION	200 Cases
AVERAGE BRIX	23°
TOTAL ACIDITY	5.8 g/L
STEMS	0%
FRENCH OAK	14% New, 86% Neutral
pH LEVEL	3.47
CLONES	N/
SOIL TYPE	N/
BARREL AGING	15 Months

VINEYARDS on the EDGE OF THE PACIFIC

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