2018 CABERNET SAUVIGNON

ALEXANDER VALLEY

The 2018 edge Cabernet Sauvignon was sourced from premium Alexander Valley vineyards, specifically chosen for their high-quality fruit and tannin structure. Ray Signorello and his winemaking team have crafted a rich and luscious age-worthy Cabernet Sauvignon that will drink beautifully for the next 5-8 years.

APPELLATION: Alexander Valley

BLEND: 91% Cabernet Sauvignon

9% Petite Sirah

AGING: 16 months in 50% new

French oak barrels

ALCOHOL: 14.2% PRODUCTION: 10,300

ACCOLADES: "A firm, polished red with plenty of currant and berry

aromas, as well as hints of bark and mushroom,

points following through to a full body with round, juicy tannins and a flavorful finish. It's refined and flavorful with lots

of fruit on the finish." - James Suckling

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92 points "A fabulous entry-level offering from Ray Signorello. Lush and generous, the 2018 offers up an exciting melange of blackberry, plum, gravel, spice and mocha. The Edge offers tons of quality for the money. It is one of the very finest values readers will find in California Cabernet."

values readers wi

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93 points "The palate is wonderfully complex with sagebrush, menthol, black currants and tar, loaded with minerals and captivating acidity. This finishes very long. Gorgeous now, this has a long way to go in the cellar. Drink 2021-2035."

- Owen Bargreen

Issue Date May 2021

TASTING NOTES:

2018 Edge is an intriguing wine that artfully balances the rich, red fruit of Cabernet Sauvignon with earthy, spicy notes that add a true sense of place and character. Deep ruby garnet in color with inviting aromas of strawberry and blueberry jam, licorice and figs, the wine is densely packed with nutmeg, cedar, blackberry, chocolate and vanilla bean. With structured yet supple tannins, the wine is medium bodied with a long finish lingering in cassis, espresso and mocha. Drink now or hold on for a few years, this bottle promises to be worth it!

HARVEST NOTES:

2018 across Northern California was a moderate and long growing season resulting in fruit that ripened steadily giving winemakers plenty of opportunity to make promising wines. In Alexander Valley, a colder spring eventually moved into a moderate summer with even fruit set and slow, consistent development of fruit profiles. An early October rain event leading into weeks of an Indian summer allowed for good hang time. The resulting wines are structured and balanced with fresh, vibrant fruit.



Cutting Edge Cabernet, Without The Cutting Edge Price

