

# ANAKOTA



## KNIGHTS VALLEY

2019

CABERNET SAUVIGNON  
Sonoma County, California

### KNIGHTS VALLEY

Grown in the volcanic soils of our estate-owned vineyards, Anakota Knights Valley Cabernet Sauvignon embodies the rustic spirit of rural Sonoma County. Our vineyards climb the southwest-facing slopes of 4,300ft. Mount St. Helena, and are surrounded by a wilderness of cold mountain streams and forests of native fir and oak. The message of our soil, as expressed by the subtle variations of topography and geology, is conveyed in every bottle.

### TASTING NOTES

An opaque, dark violet core of color gives rise to aromas of dried black currant, dried blackberry, and sun-dried Herbs de Provence. On the palate, these powerful flavors saturate the palate along with dark chocolate covered espresso beans and very subtle toasted baking spices, indicating limited exposure to new French oak. Firm tannins dry the palate, while elevated acidity provides a perfect counterbalance, leading to a long finish.

### VIGNERON NOTES

A vintage marked from the outset by excessive winter rainfall, 2019 began with our soils holding abundant moisture and well equipped for the Knights Valley growing season. Cabernet Sauvignon budbreak occurred throughout early to mid April, and the growing season proceeded with above average warmth, with heat spikes throughout July, August, and September. Harvest began in late September, and the resulting wines are concentrated and focused, with ample richness. — *Pierre Seillan, Vigneron*

### ACCLAIM

**92-94 Points** – Lisa Perrotti-Brown, *Robert Parker Wine Advocate*, January 2021



### TECHNICAL DATA

ELEVATION: 700-950 ft

SOIL: Yellow-white sandy  
and gravelly loam,  
and red-brown loam

ALCOHOL: 14.5%

AGING: 12 months in 20% new  
French oak barrels

CELLAR AGING  
POTENTIAL: 15 years

FLAVOR PROFILE: Rich black cherry,  
dried bay leaf, vanilla  
and toasted cardamom