

# Wines by Alisa Jacobson



92PTS ~ EDITOR'S CHOICE  
WINE ENTHUSIAST

COMPOSITION: CABERNET SAUVIGNON  
FARMING: CERTIFIED CCOF  
ORGANICALLY GROWN  
PICK DATE: OCTOBER 28, 2021  
ALCOHOL: 13.5%  
PH / T.A.: 3.77, 5.3 g/L  
PRODUCTION: 1962 cases

## 2021 TURNING TIDE CABERNET SAUVIGNON Central Coast, California

### ENVIRONMENTALLY CONSCIOUS FARMING

"I'm equal parts winemaker and activist for the environment. I am dedicated to environmentally conscious farming, including organic, sustainable, and regenerative agricultural practices. All the vineyards I work with are farmed to protect water purity and to encourage soil and vine health. I never employ the use of chemical pesticides or herbicides because of the harmful effects they have on groundwater, soil and human health and I work tirelessly to promote and encourage the biodiversity of native plants and beneficial insects in the vineyards. I believe sustainability is a path, not a destination. Each year we should strive to use less waste and be more energy and resource-efficient." - AJ

### GREEN PACKAGING

Our wines are bottled in light-weight recyclable glass with labels crafted from recycled paper and printed using compostable ink. When using a cork, it is not covered by foil, which creates unnecessary waste.

### ABOUT THE VINTAGE

In true climate change fashion, the 2021 vintage—a drought year—reminded us that we need to expect the unexpected. Many grape-growers throughout the West Coast were forced to restrain their irrigation, while others were cut off from local water supplies. Santa Barbara County's ample and sustainable groundwater supplies allowed for grapevines to grow with full vigor and life. The degree-day accumulation in 2021 was much cooler than 2020 but warmer than the 30-year-average. Still, vineyards in California's Central Coast were blanketed by fog throughout the Fall. The cool marine layer allowed our grapes to remain on the vine until late in the season. A slow accumulation of sugar while reaching full ripeness and retaining high natural acidity meant our finished wines are lower alcohol and teem with energy and freshness.

### WINEMAKING

Organic Cabernet Sauvignon grapes are sourced entirely from the Paso Robles AVA. Select vineyards situated on the East and West sides of California Highway 101 provide both the ripe fruit aromatics and flavors along with a distinct Paso power in concentration, which we tame, and keep nicely in check with our early picking decisions. A warm fermentation results in dark velvety tannins, while the lower brix levels that we pick at help keep the wine fresh and elegant.

### TASTING NOTES

Alluring blackberry, black cherry, and plum fruit aromas are framed by sweet cedar spices and lofty mineral notes. Tart and tangy on the palate with crunchy red-toned fruit, crushed wild herbs, and bright, zippy acidity, like biting into a fresh-picked blood-orange. Soft, gentle tannins do offer a nice grip and round out this lovely structured red, which shines a light on a lighter, fresher, and easy-drinking style of Cabernet.

### WINEMAKER

Winemaker Alisa Jacobson (AJ) is a Northern California native who travels the world hiking, exploring, scuba-diving, and going on culinary adventures when she's not in a vineyard or winery.