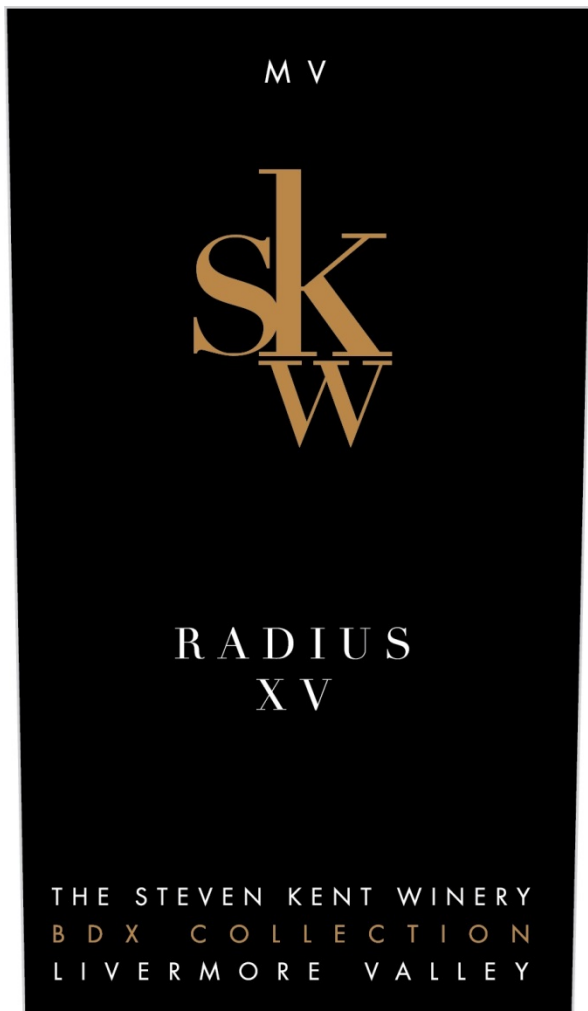


BDX COLLECTION
RADIUS XV | LIVERMORE VALLEY



HARVEST NOTES

Under normal circumstances, especially in California, it is difficult to point to a single event in the growing year that defines the entire harvest season. Such was not the case in 2018. The wild fires that raged in Mendocino County from late July to early September cast a pall on the Livermore Valley for weeks, making work outside extremely difficult and extending harvest by several weeks beyond average. Extreme smoke blocked UV radiation to the grape vines resulting in significantly slow sugar production. There are many ripening curves in the vineyard each year including seed and skin maturity, and pH and TA measures. While sugar production usually races ahead of these other arcs, the fires allowed for many of these elements to ripen at about the same time, and very balanced, high-quality fruit was the result.

WINEMAKER NOTES

Radius XV, in comparison to the previous vintage, is characterized by a structural generosity that highlights the tannin and heft of Cabernet Sauvignon and the lively, acid-inflected berry fruit of Syrah. Together, these two grapes form a complete whole that begs for BBQ and rich foods. The grapes for this wine come from the Ghielmetti Estate & Home Ranch Vineyards, and because of small yields in 2017 and 2018, the blend is 50% 2017 Syrah (GV) and 50% 2018 Cabernet Sauvignon (Home Ranch.) Radius XV shows all the depth, suppleness of fruit and concision of structure that we seek in this blend. Each variety was vinified separately, aged for about a year, blended, then barreled down for another 8-12 months to allow the parts to become whole. The wine was aged in 100% French oak for a total of 20-24 months.

TASTING NOTES

Radius XV shows a wonderfully complex interplay between the blue/black fruit notes typical of Syrah, the redder (and more herbal) notes of Cabernet Sauvignon, espresso, and subtle semi-sweet chocolate notes from toasted oak. On entry, Radius shows lovely heft and wonderful mouthfeel (the 2017 Syrah was one of the first wines we fermented in stainless steel tank, allowing us to extract more mid-palate body and tannin); the organoleptic complexity of the wine shows through here and in the mid-palate where fermented fruit and toasted barrel notes combine to create a seamless and lengthy experience. On the finish, great acidity takes the fruit from mid-palate to an extremely long conclusion while also highlighting some of the redder fruit notes that add verve to this offering. We believe strongly in acidity's ability to create a sense of freshness even in the biggest red wine, and in Radius XV, the wine's acid line runs briskly through the mouth, both leavening the voluptuous quality of Syrah and carrying the wine to a very long, mouth-watering conclusion. With proper storage, this wine will continue to evolve beautifully for 5-8 years.

VINEYARD SOURCE(S)

50% 2018 Cabernet Sauvignon from the Home Ranch Vineyard and 50% 2017 Syrah from the Ghielmetti Estate Vineyard.

HARVEST DATA

October 2, 2017 & October 12, 2018 | pH 3.55 | TA 0.65 | Alcohol 14.8%

FERMENTATION

After destemming and crushing Syrah was fermented in stainless-steel tank while the portion of Cabernet Sauvignon was fermented separately in 1¾ ton, open-topped fermenters. Fermentation and maceration lasted about three weeks.

COOPERAGE

20 months in 100% French oak; 50-60% of which was new.

CASES PRODUCED

135 cases

RELEASE DATE

October 15, 2020