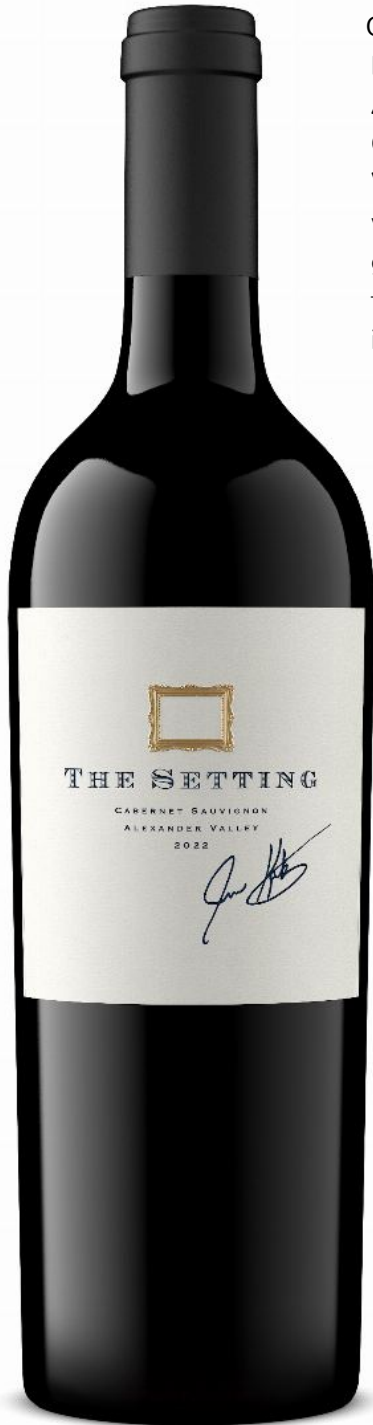


The Setting Wines

The Setting Cabernet Sauvignon AV

THE FACTS



COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Alexander Valley

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: This fruit was hand-harvested, brought to the winery within hours of being picked, and then hand sorted three times before going through the optical sorter for maximum quality. After a cold soak for four days with minimal air to start the extraction, native yeasts were incorporated to carry out the fermentation process. During the 14 - 24 day fermentation period, air and temperature were controlled lot by lot to find the sweet spot between bold extraction for character and a silky texture for elegance. The wine went through full malolactic fermentation in barrel and was aged on the lees for 22 months. Bottled unfiltered, unfiltered and un-acidified.

ALCOHOL BY VOLUME: 14.5%

AGING: Drink 2025 - 2050

ANNUAL PRODUCTION: 3,000 cases

THE STORY

Established in 2014, The Setting is a collection of luxury wines created by three friends: Jeff Cova, Noah McMahon and winemaker Jesse Katz. Jesse's experience spans 19 harvests at internationally acclaimed wineries such as Chateau Petrus, Robert Foley, and was a part of the winemaking team at Screaming Eagle. The Setting Wines is a culmination of relationships spanning decades from Napa to Sonoma County to Willamette Valley, sourcing from some of the most prestigious vineyards the regions have to offer.

Recently, Jesse was named Wine Enthusiast's Global Winemaker of the Year for 2025.

THE ADJECTIVES

AROMAS / FLAVORS: Red & Black Plum, Lilac, Iron-like mineral

MOUThFEEL: Fresh & Vibrant

THE SELLING POINTS

AWARDS: 98pts Jeb Dunnuck, 96pts International Wine Report, 95pts Wine Advocate

SUSTAINABILITY: Sustainable In Practice

