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Ancient Oak Cellars Profile



Owner: Melissa and Ken Moholt-Siebert

Country: USA

Region: California / Sonoma County

Founded: Property owned since 1950s, estate 2006

Annual Production: 3,000 cs

Description: Ancient Oak Cellars was founded in 2006 on land owned by Ken Moholt-Siebert's family for three generations. The winery is named for a century-old oak tree that sits on the 31 acre home vineyard, Siebert Ranch, in Sonoma's Russian River Valley. Guided by famed winemaker Greg Lafollette, Ancient Oak strives to produce handmade wines of individuality and verve that reflect the extraordinary region that it calls home.

Wine Notes – 2016 Berger Vineyard Sonoma Mountain Cabernet Sauvignon

Melissa and Ken Moholt-Siebert founded Ancient Oak Cellars in 2006 on land that had been in Ken's family since the 1950s. Starting with grapes grown in their 31-acre home vineyard, Siebert Ranch, the couple initially produced just a couple of hundred cases of wine. In 2014, after expanding to include other varietals from across Sonoma, renowned California winemaker Greg LaFollette joined the team, bringing with him decades of experience at such renowned wineries as Flowers, Hartford Court and La Crema. The Sonoma Mountain Cabernet Sauvignon is made from grapes grown on a sustainably-farmed estate vineyard featuring 30 year old vines. This decadent, full-bodied Cab features plush dark fruit and plum notes, a nose of cherries, violets and cedar and a grainy, firm texture with a long, lively finish. It has been a regular critical favorite, garnering praise and high scores from top wine critics.

Technical Specifications

Varietal Composition:	93% Cabernet Sauvignon, 7% Merlot
Vineyard Region:	Berger Vineyard, Sonoma Mountain (certified sustainable)
Vine Age / Aspect:	30 year old low-density planting. east-facing, 800-900 feet elevation
Production Volume:	500 cases
Soil Types:	Sprekels – loam formed from weathering of ancient lava flows / Goulding – rocky, gravelly loam of shallow depth, excellent drainage
Wine-Making / Vinification:	Hand-harvested, 100% destemmed, 10-day fermentation in small open-top fermenters using native yeast No fining, minimal sulfites Aged in barrel for 2+ years, followed by 1-2 years in bottle
Alcohol / Volume:	14.1%
Residual Sugar:	<1.0 g/L
Total Acidity:	7.68