

LET THE LIGHT SHINE IN

Aperture is defined as the opening in a photographic lens that admits the light. The aperture controls the amount of light that comes through your lens and in most cases, can have the biggest impact on a photo. How does this have anything to do with wine? Well, if you are Jesse Katz it makes all the sense in the world and has influenced him from the very beginning.

Jesse Katz, owner and winemaker of Aperture Cellars, is the son of the famous photographer Andy Katz. Andy's photographs have graced gallery walls, album covers and countless coffee-table books all around the world. Since Andy's job involved lots of traveling when Jesse was young, he took Jesse along for the ride. Not only was art being made, but some serious wine education was happening at the same time. The father and son duo shared a bottle with Olivier Leflaive, enjoyed a Sassicaia tasting in the late night hours, and walked the famous wine cellar of Cheval Blanc. These once in a lifetime experiences could only inspire and motivate one to pursue this craft further...and so he did.

Seemed apropos that Jesse named his winery Aperture Cellarsand that each wine label is one of his father's photographs. This is a true collaboration from two gifted artists that "incorporate art and wine and all the elements of nature in one game-changing space." The winery serves as "a platform and an incubator for expressing art and the creativity of wine, and the intersection of both." Jesse's mission for Aperture Cellars has been to find the top cool-climate spots around California for his cherished Bordeaux varieties to thrive. The wines are crafted from unique vineyards in Sonoma's top regions. He believes that the area offers the best of both worlds: new world fruit and old-world elegance. The wines have generated quite a bit of buzz and critical acclaim, and it seems he is just getting started.

I recently had the pleasure of connecting with Aaron Robertson, an old friend of my brother's, who has worked for Aperture since 2019. Aaron asked if I would be interested in tasting their wines and of course, I NEVER say no to free wine. While waiting for my samples to be dropped off on my front porch (I know I am lucky), I did a little homework. I realized very quickly that I was about to taste some spectacular juice made by one of the hottest young wine professionals in

California. Jesse is not new on the wine scene as he has worked with and in some of the most prestigious wineries in the world: Petrus, Screaming Eagle, Vina Cobos, Bodega Noemia and more. He was the first winemaker ever to be included in the Forbes 30 Under 30 list among many other prestigious accolades he continues to rack up.

I can say with certainty that these wines are special. I found myself sipping them more and more slowly to extend the experience and allow those nuances to show and grow. All good things must come to an end, but man...what a show! You can find these wines around town on a few restaurant lists (Sevy's, R&D, Town Hearth) as well as retail shops including Dallas Fine Wines, Trova Wine + Market, Central Market, and Veritas (very soon).

Here is what I had an opportunity to taste:

Aperture Sauvignon Blanc, 2019, Sonoma County, CA \$40

The aromatics on this wine are stunning and reminded me of a classic Bordeaux blanc. It is a blend of 98% Sauvignon Blanc and 2% Semillon with juicy tropical and stone fruits, floral and spice notes, and bright acidity. It is crisp and complex with a rich texture and balanced profile.

Aperture Bordeaux Red Blend, 2018, Sonoma County, CA \$55

This was my favorite! A beautifully balanced and stunning Bordeaux blend of 39% Cabernet Sauvignon, 33% Merlot, 22% Malbec, 3% Cabernet Franc, and 3% Petit Verdot. The vibrant berry notes coupled with mint chocolate were mesmerizing. The weight of this wine was powerful yet supple and soft with ripe fruit and a silky finish.

Aperture Alexander Valley Cabernet Sauvignon, 2018, Sonoma County, CA \$70

This dominant Cabernet Sauvignon, with small amounts of Malbec, Merlot and Petit Verdot, is not your typical Cabernet from California (thank goodness)! Yes, it is full-bodied with ripe dark fruit and spice notes. But this wine in integrated, layered, approachable and thoughtful. I almost didn't need food with it but thoroughly enjoyed the Perini Ranch smoked beef tenderloin I had with it.

* You can try all the above wines plus a few more if you can snag a spot at the upcoming winemaker dinner hosted by Jesse himself at Trova on Tuesday, March 30th. I will be there and this is not to be missed!

Call for reservations at 469-930-0069.

