



CABERNET SAUVIGNON

WINEMAKER COMMENTS

Dark plum, black currant, chocolate and vanilla; the well-structured finish is layered with rounded, rich, sweet oak.

FOOD PAIRING RECOMMENDATION

Pair with beef filet béarnaise, tri-tip, rack of lamb or braised pork shank.

TECHNICAL NOTES

Varietal: 88% Cab Sauvignon, 8% Malbec, 4% Tannat

Harvest date: October 2017

Wine pH: 3.39

Finished Alcohol: 14.4%

Barrel Regime: 64 months - 100% New American Oak

Bottling Date: July 6, 2022

Case Production: 290

