



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: 80% Cabernet Sauvignon, 10% Malbec,
10% Petite Sirah

Harvest date: October 2012

Wine pH: 3.80

Finished Alcohol: 14.7%

Barrel Regime: 39 months, 30% New/70% Neutral American

Case Production: 1279

