

CABERNET SAUVIGNON

WINEMAKER COMMENTS

This Bordeaux core varietal shows the classic aromas of cassis, mint, chocolate, vanilla and a touch of fennel and cloves. A twenty percent addition of Petit Verdot lifts the fruit and contributes structure to the finish without the addition of harsh tannins. This wine represents the best of what the vast South Central Coast growing area has to offer.

FOOD PAIRING RECOMMENDATION

With its intense fruit, moderate tannins and supple mid-body, it is an exceptional accompaniment to any meal. Try it with Beef Bourguignon, stew, Stroganoff, Wellington and/or with tomato or red wine sauce, beef kebabs, barbecued beef, grilled steak, fillet mignon, steak au poivre, meatloaf, roast beef, prime rib and pot roast.

TECHNICAL NOTES

Varietal: 80% Cabernet Sauvignon, 20% Petit Verdot

Harvest Date: September(CS)/October(PV) 2007

Harvest Brix: 24.4

Wine pH: 3.68

Finished Alcohol: 13.68

Barrel Regime: 18 months, 75% Neutral, 25% New American

Case Production: 700

