



## 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:* 96% Cabernet Sauvignon, 4% Petite Sirah

*Harvest date:* September 2013

*Wine pH:* 3.54

*Finished Alcohol:* 13.9%

*Barrel Regime:* 52 months, 100% New American Barrels

*Bottling Date:* February 27, 2018

*Case Production:* 311

