



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: 75% Cabernet Sauvignon, 25% Malbec

Harvest date: September 26, 2014

Wine pH: 3.65

Finished Alcohol: 14.82%

Barrel Regime: 54 months, 86% New American Oak,
14% Neutral

Bottling Date: May 1, 2019

Case Production: 247

