



CABERNET SAUVIGNON

WINEMAKER COMMENTS

Dark plumb, black current and vanilla; smooth full mouth; well structured, refined tannin finish layered with sweet oak.

FOOD PAIRING RECOMMENDATION

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

TECHNICAL NOTES

Varietal: 100% Cabernet Sauvignon

Harvest Date: October 2019

Wine pH: 3.43

Finished Alcohol: 14.73%

TA: 0.81

Barrel Regime: 66 months, 20% New American,
80% New French

Bottling Date: April 18, 2025

Case Production: 125

