



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: 90% Cabernet Sauvignon, 10% Petite Sirah

Harvest date: October 2018

Wine pH: 3.51

Finished Alcohol: 15.19%

TA: 0.80%

*Barrel Regime: 77 months – 90% New French Oak,
10% New American Oak*

Bottling Date: March 29, 2024

Case Production: 116

