



2019 CABERNET SAUVIGNON

CALIFORNIA



WINEMAKING NOTES

Our Cabernet Sauvignon grapes lingered on the vines well into Autumn, soaking up sunfilled California days and cool, crisp nights to achieve their complex flavors. We think the wait was worth it.

TASTING NOTES

Opening with dense fruit notes of dried cherry and plum compote, our Cabernet Sauvignon captivates the nose and palate. Hints of clove, nutmeg and burnt caramel are imparted through 12 months of aging in American oak barrels. Dusty tannins give way to a concentrated mouthfeel, with ample structure and balance to ensure this wine will age well for years to come.

FOOD PAIRINGS

This versatile wine pairs well with a variety of foods like rib-eye steak with blue cheese butter, roasted eggplant with provolone cheese and dark chocolate mousse with fresh berries.

AGING

12 months aged in one year-old American oak barrels

DATE RELEASED

September 2021

WINE PH

3.68

ACIDITY

0.57g/100ml

ALCOHOL

14.5%

UPC

0 80887 49396 6

