

2020 CABERNET SAUVIGNON

tasting notes

Our 2020 Cabernet Sauvignon is deep ruby in color with aromas of blackberry cobbler, bell pepper, and cedar. It offers luscious flavors of black cherry and displays lively acidity before revealing notes of anise, dried herbs, and dark chocolate. Full bodied with supple tannins and lingering notes of baking spice and graphite.

winemaking

After de-stemming, the Cabernet Sauvignon grapes are lightly crushed into stainless steel vats. When the fermentation starts the wine undergoes methodical aeration at moderate temperatures to extract soft tannin and color. Towards the end of the maceration pump over is limited to nonexistent. Finally, when mouthfeel objectives are reached the grapes are gently pressed and barreled down. Barrel aged for 15 months in French oak, of which 20% was new oak.

vineyard

South facing, our Southern Oregon vineyard estate is located at the northern end of the Rogue Valley. With elevations ranging from 700 to 1800 feet, the primarily ancient volcanic and alluvial fan soils provide well drained, nutrient rich soils which are ideal for growing premium wine grapes.

food pairing

While there may be nothing better than the classic pairing of Cabernet and a fine steak with a savory sauce, our rich and flavorful Cabernet Sauvignon would pair excellently with a multitude of autumn dishes. Try it with a savory cocoa and spice-rubbed roasted pork loin, braised mushrooms, and mashed parsnips smothered in rich demi-glace.

wine stats

Cases Produced	982
pH	3.7
T.A.	5.78
Alcohol	14.1%
Bottled	April 2021

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