

A misty mountain landscape with evergreen trees and a valley. The scene is atmospheric, with soft light filtering through the clouds and fog. The mountains are covered in dense evergreen forests, and the valley below is partially obscured by mist. The overall mood is serene and majestic.

CARDINAL RULE WINES

Drink What You Love. Love What
You Drink.

cardinalrulewines.com

Cardinal Rule Wines

Whether you are looking for a Cabernet to pair with beef, lamb or steak, a Cuvee for a warm-weathered pizza dinner or a wine that's balanced, elegant and subtle enough to drink on its own, Cardinal Rule's line of high-quality wines are sure to suit all tastes and occasions. No promises as to how balanced, elegant or subtle you'll be after a few glasses.



CABERNET SAUVIGNON

Varietal: 100% Cabernet Sauvignon

Winemaker: Adolfo Alarcon, Murphy Family Vineyards

Appellation: Dry Creek Valley

Harvest: October 2011

Barrel Aging: 23 months on neutral,
new and used American oak

Fermentation: Tank fermented

Cases Prod: 650

Alcohol: 13.6%

MSRP: \$35

With an aroma of rose petals and fresh berries, Cardinal Rule Wine's 2011 Cabernet Sauvignon smells almost too good to drink. 2011 was a very cool year that offered leaner wines with lower alcohols and plenty of complexity. Subtle notes of smoke tobacco leaf and mineral underscore the plum, dried rosemary and dark cherry flavors in this balanced wine. This wine calls out for a piece of grilled meat and will age gracefully for the next 10 to 15 years.



CUVEE

Varietal: 50% Petite Verdot, 20% Cabernet Sauvignon,

17% Merlot, 7% Malbec, 6% Cabernet Franc

Winemaker: Erik Miller, Kokomo Wines

Appellation: Russian River Valley

Harvest: September 2013

Barrel Aging: One year in new and used French Oak

Fermentation: One top open top

Cases Prod: 150

Alcohol: 14.1%

MSRP: \$35

For the 2013 Cardinal Rule Cuvee, the goal was to make a unique blend that showcases an approachability of spice, fruit, and depth but still an easy drinking red blend that you will not need a PhD to enjoy! Cardinal Rule Wine's Cuvee is great on its own but pairs beautifully with grilled meats, barbeque, and pizza. The tannins are well integrated making the texture of this blend very silky; the finish hangs around with a flavor of cocoa that lingers. The grapes came from meticulously farmed, small family-owned vineyards in the Dry Creek Valley and the Alexander Valley of Sonoma County. The grapes were picked in mid-September 2013 at a perfect level of ripeness and sugar acid balance. The wine was aged in a blend of new and used French, Hungarian and American Oak to impart a good hint of oak.



PINOT NOIR

Varietal: 100% Pinot Noir

Winemaker: Erik Miller, Kokomo Wines

Appellation: Russian River Valley

Harvest: September 2013

Barrel Aging: One year in new and used French Oak

Fermentation: One top open top

Cases Prod: 150

Alcohol: 14.6%

MSRP: \$35

Cardinal Rule Wine's Pinot Noir truly embodies the 2013 growing season. The cool foggy mornings and warm afternoons, coupled with long hang time, allowed for perfectly balanced tannins and a consistently classy finish. The aromatics of cherry cola, exotic spices, ripe plum and a hint of rose petals give this wine the combined power of elegance and complexity. The wine is drinking beautifully now and will age gracefully over the next five plus years.



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