



FLOW NOTES

CABERNET SAUVIGNON is, hands down, America's favorite red wine. It's dry, full-bodied, and powerful. It's got grip. And it's a great companion for food. In fact, our passion for Cab has pushed prices way up, with wine collectors fighting to pay thousands of dollars for a bottle of the best. Luckily there is enough to go around at all price points, with more regions creating better wines every year.

As far as vines go, Cabernet Sauvignon is fairly young. It originated in Bordeaux, France in the 17th century – an accidental hybrid of red Cabernet Franc and white Sauvignon Blanc vines. It's grown as a key grape in the wines of Bordeaux, where they produce some of the best (and most expensive) wines in the world. It is used in the 'Super Tuscan' wines of Italy. It's gaining traction in Australia, Washington State, Chile and Argentina. And it has become the shining star of California (esp. Napa, Sonoma, Santa Cruz). Whether bottled on it's own or blended with other grapes, the world can't seem to get enough of it.

WHAT'S YOUR STYLE?



PLACE MATTERS

The style of that Cab you're drinking is closely tied to the region, climate and soil its grapes were grown in. In warmer regions they get riper, producing rich, fruity, high alcohol wines. In cooler regions, when the grapes don't ripen as much, the flavors tend towards vegetal, herbaceous, earthy.

WASHINGTON

Balance between California fruitiness, Bordeaux grace

CALIFORNIA

Powerful, plush, fruit forward

CHILE

Tart, fruity, herbaceous

BORDEAUX

Elegant, restrained, earthy

TUSCANY

Dense, flashy, powerful

AUSTRALIA

Lush, ripe, intense

THE QUICK SIP ON CAB

If you smell blackcurrants, chances are you are drinking a Cab. The blackcurrant aroma is a signature of the Cabernet Sauvignon grape.

It's the primary grape in Bordeaux's prized Left Bank wines. You won't see it on the label, but if you open a Margaux, St. Julien, Pauillac, or St. Estèphe, it's probably a Cab-dominant wine.

Cabernet Sauvignon loves to hang out with oak. A year or two in oak barrels (usually French or American) softens the texture and adds toasty flavors to the wine.

Great Cabs get better with age. Tannins act as preservatives, with acidity and alcohol helping out. Over time, tannins soften, the fruit dials back, and new flavors emerge to deliver a rich, satiny, highly complex wine.



*The price of the
most expensive bottle
of wine ever sold: a
California Screaming
Eagle Cabernet
Sauvignon.*

CABS, TANNINS, AND DRY MOUTH

Tannins are responsible for the astringent, drying sensation you sometimes get when you drink red wine. They are naturally occurring compounds found in grape skins, seeds, and even the wood barrels the wine is aged in. Tea leaves have tannin too - you've likely experienced this texture if you let your tea steep too long. Tannins are particularly pronounced in Cabernet Sauvignon because of its smaller grape - with thick skin and seeds that compete for space with the pulp.

Tannins are stronger when a wine is young, but soften over time. A winemaker may also control tannins by managing the time juice is left in contact with the skins, by blending in other grapes, or by leveraging the softer tannins in oak barrels. Tannin is also part of what makes Cabernet Sauvignon such a glorious companion to a rich juicy steak.

TASTES LIKE...

It all starts with dark fruits - predominately blackcurrant, black cherry, blackberry, and plum. The ripeness of the grapes when picked has a big impact on flavor. Less-ripe grapes deliver vegetal flavors of green pepper, green olives, asparagus. Highly ripened grapes serve up more of a cooked fruit flavor; some use the terms stewed, or jammy. Oak does great things for Cabernet Sauvignon: aging in oak barrels generates aromas like smoke, toast, vanilla, coffee and spice.

FRUITY



Blackcurrant
Blackberry
Black Cherry
Plum

FLORAL



Rose
Violet

VEGETAL



Aparagus
Green Olive
Green Pepper

HERBAL



Eucalyptus
Licorice
Mint
Tobacco

EARTHY



Cigar Box
Leather
Mushroom
Truffle

OAKY



Chocolate
Coffee
Smoke
Vanilla

WELL HELLO, CALIFORNIA

Bordeaux winemakers may be the royalty in the Cab kingdom, but Californians have built a castle of their own. Stag's Leap laid the first stone at the famous 1976 Paris blind tasting, where their Cab beat the top Bordeaux wines. Californians began crafting it in a new style: fruitier, softer, higher in alcohol, and unlike many Bordeaux, drinkable upon release. The market welcomed it, and many began to question why they were paying so much for French bottles that had to sit in a cellar for years. Today, many winemakers across the globe (even some in France) are producing this New World style of Cab.

