

BREA

C A B E R N E T
S A U V I G N O N

2017 CABERNET SAUVIGNON | MARGARITA VINEYARD, PASO ROBLES

BLEND: 85% Cabernet Sauvignon, 10% Petite Verdot, 5% Merlot
PALATE: Red Currant with fresh Berry, and elegant mineral Tannin
SOIL: Granitic Shale, Uplifted Seabed
AGING: 20 months in 100% used French Oak barrels
FARMING: Certified Sustainable (SIP Certified)
FERMENTATION: Spontaneous
ALCOHOL: 13.5%
TOTAL PRODUCTION: 1,977 cases

This is our fourth vintage of Cabernet Sauvignon from Margarita Vineyard in southern Paso Robles. Margarita Vineyard is a beautiful, off-the-beaten path jewel in Paso. It is located at 1,000 ft. elevation and 15 miles from the Pacific Ocean. Some people may consider this area in California to be “too cool” to fully ripen Cabernet, but we believe it to be the opposite! The maritime climate affords us a longer growing season to help ripen the Cabernet without it being overly ripe. This is a very delicate expression of California Cabernet, with mild tannins in the background from the small berries.

There is also a mineral core to this wine, a common thread that you’ll find in many of the wines from this vineyard making it unique. The uplifted seabed and calcareous nature of this vineyard helps to maintain a good balanced acidity in the wine.

Brea Wine Company is a collaboration between Chris Brockway, winemaker and owner of Broc Cellars, and Tim Elenteny, owner of TE Imports. The wines are made using spontaneous fermentation, meaning the use only native yeast to spark fermentation. Nothing is added to the wines. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no SO₂, depending on the wine and style. The vineyards we source from use no chemicals, pesticides or herbicides.