



2017 CABERNET SAUVIGNON
CALIFORNIA

WINEMAKER NOTES

Dark garnet in color with a bouquet full of blueberry, blackberry and black cherry notes and a hint of smoke. Medium-bodied on the palate with juicy black currant and black cherry flavors, it finishes with rounded, creamy tannins and a hint of mocha.

HARVEST & PRODUCTION NOTES

Over three quarters of the fruit for our 2017 Cabernet Sauvignon came from Lodi, with the remainder from sustainable vineyards within the Valley.

We harvested between September 24th and September 30th with an average Brix of 26.8. After 7-9 days of fermentation on the skins, the resulting wine was pressed and finished fermentation in stainless steel tanks. The wine was then aged on new and used French and American Oak for 4-6 months.

BLEND

Our 2017 Cabernet Sauvignon is a blend of 77% Cabernet plus 14% Petit Verdot, 5% Petite Sirah, and 4% Tannat for added texture, body, and color.

TECHNICAL DATA

Aging: French and American Oak for 4-6 months

TA: 5.66 g/L

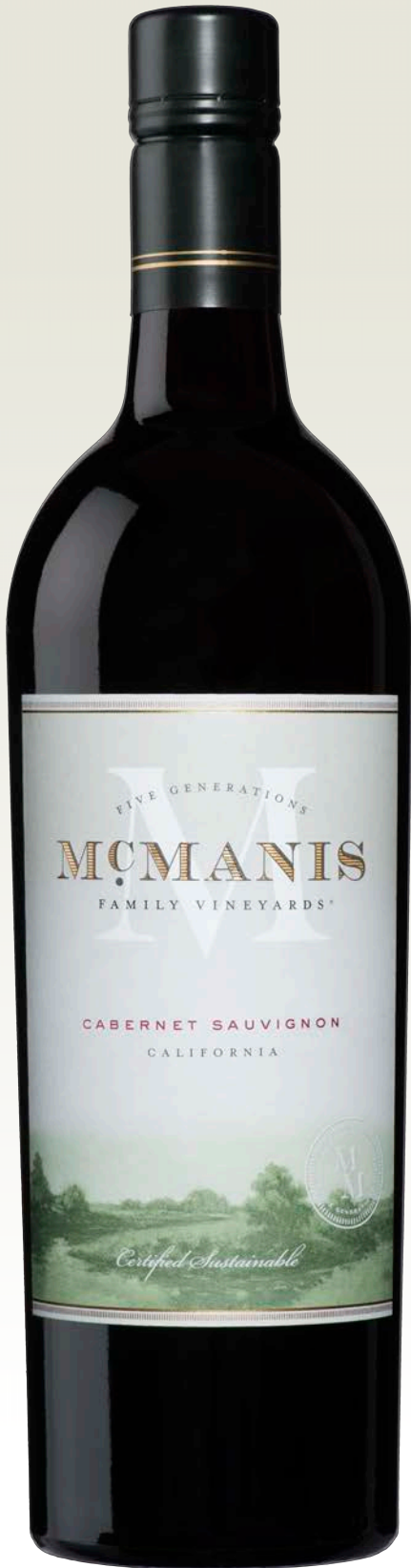
pH: 3.56

Alcohol: 13.5%

ACCOLADES

VI7: 88pts BEST BUY, Wine Enthusiast, April 2019 Issue

VI7: 92pts, Tasting Panel, January/February 2019 Issue



Quality: It's a Family Tradition

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