



THE VINEYARDS Most of the grapes used in our Reserve California Cabernet Sauvignon are grown in premium vineyards in the North Coast appellation. This appellation is known for cool daytime temperatures, often accompanied by morning and evening fog, along with long, steady growing seasons. This ideal grape growing climate produces grapes with balanced ripeness and acidity which ultimately results in wines with intense aromas and flavors.

VINTAGE NOTES The harvest of 2011 was very challenging, because a long, rainy spring postponed the normal growing season. When summer finally arrived, temperatures rarely rose above 90°F, stalling ripening even more. Fortunately, our Cabernet Sauvignon was able to attain peak ripeness and acidity (albeit a bit late), which resulted in intensely flavored fruit with balanced acidity.

WINEMAKING NOTES After carefully hand-picking the fruit, we cold soaked it for two days, then fermented it to dryness in temperature-controlled stainless steel tanks to retain its intense fruit and spice aromas and flavors. We then aged the wine in French and American oak barrels. Minimal handling allows the finished wine to show off layers of complex aromas and flavors.

TASTING NOTES Layered aromas of black cherry, cedar and a whiff of spicy smoke lead into a soft, richly textured mouthful of cherry, vanilla and spice flavors. This wine is elegantly balanced, yet immensely approachable.

FOOD & WINE PAIRING

Pair this luscious wine with roast beef, Cauliflower Au Gratin and garlic smashed potatoes.

TECHNICAL NOTES

VARIETY	100% Cabernet Sauvignon
RELEASE DATE	May 2013
BRIX AT HARVEST	24.2°
TOTAL ACIDITY	6.1g/L
pH	3.61
ALCOHOL	13.9%