

PRESENTS:

HÉROE

2017 CABERNET SAUVIGNON
EL PASO DE ROBLES, CALIFORNIA

THE VINEYARD

2017 HÉROE CABERNET SAUVIGNON IS A PICTURE-PERFECT WINE TO BE ENJOYED ON IT'S OWN OR PAIRED WITH A VARIETY OF CUISINE. THIS VINTAGE DISPLAYS A HEIGHTENED SENSE OF FRUIT; FEATURING RASPBERRY, CHOCOLATE COVERED STRAWBERRY, AND EVEN POMEGRANATE AROMAS TOO! THE MOUTHFEEL IS VERY GENEROUS OFFERING COMPLEX TANNINS, SLIGHT TART FLAVORS AND A LENGTHY FINISH. HÉROE PAYS TRIBUTE TO THE BRAND'S WINEMAKING AND GRAPE GROWING TEAM OF LABORERS. THE WORKERS RUN THE SHOW, WORKING TIRELESSLY AND DOING WHAT EVER NEEDS TO BE DONE. HÉROE IS NOW IN IT'S 7TH VINTAGE AND TRUTHFULLY THE WINE KEEPS GETTING BETTER AND BETTER EACH YEAR. THE FRUIT IS 100% CABERNET SAUVIGNON AND SOURCED FROM THE 10 ACRE VINEYARD BLOCK, "PUERTA ELECTRICA." 2017 WAS ONE OF OUR BEST GROWING SEASONS EVER! THE GRADUAL TRANSITION OF SPRING TO SUMMER WITH HOT DAYS IN THE FALL MADE FOR A UNIFORM AND BALANCED CROP.

THE WINEMAKING

THE WINERY PROCESSED THE FRUIT IMMEDIATELY UPON ARRIVAL. THE GRAPES CAME AT PERFECT RIPENESS RIGHT AT 26.5 BRIX. THE FRUIT WAS PICKED AND BROUGHT TO THE WINERY IN ONE LOT. THE FIRST PROCESS WAS TO SEPARATE THE GRAPES FROM THE STEMS, FOLLOWED BY FERMENTATION IN A STAINLESS STEEL UP-RIGHT FERMENTER TANK. WE SELECTED YEAST ICV-D254 FOR ITS INNATE CAPACITY TO ENHANCE THE WINE'S MOUTHFEEL, INCREASE THE PRESENCE OF DARK FRUIT AND FINALLY ITS ABILITY TO STABILIZE THE NATURAL GRAPE TANNIN INHERIT IN THE BERRIES. THE WINE AGED FOR A TOTAL OF 10 MONTHS IN A MIXTURE OF 225L AND 240L OAK BARRELS. TOPPING WAS CONDUCTED EACH MONTH KEEPING THE WINE AT ITS HEALTHIEST STATE POSSIBLE. BOTTLING TOOK PLACE IN LATE AUGUST 2018 AND THE WINE WILL BE BOTTLE AGED FOR A FULL YEAR BEFORE OFFICIALLY BEING RELEASED TO THE PUBLIC.

THE TASTE

DUST, HERBAL SPICE, AND GROUND BLACK PEPPER SHOW WELL IN THIS 100% CABERNET SAUVIGNON WINE. THE AROMAS ARE OUTSTANDING TOO, WITH NOTABLE FLAVORS OF RIPE CHERRY, BLACKBERRY AND PLUM. THE PALATE INVITES YOU IN WITH AROMATICS OF DRIED HERB AND FLORAL COMPONENTS OF VIOLET. IT'S ROUNDED OUT WITH CHALKY TANNINS AND BALANCED OAK INFLUENCE. THE TANNINS AND OAK ARE WELL INCORPORATED AND SUPPORTED BY ACIDITY KEEPING THE EXPERIENCE LOVELY FROM START TO FINISH. OVERALL, AMUSING FLAVORS OF DARK CHOCOLATE AND BLUEBERRY GIVE THIS WINE AN APPEALING TASTE. THOUGH VERY ENJOYABLE UPON RELEASE THIS WINE IS CERTAINLY CELLAR WORTHY FOR MULTIPLE YEARS TO COME.

THE FACTS

VARIETAL COMPOSITION: 100% CABERNET SAUVIGNON
APPELLATION: PASO ROBLES
VINEYARD: FRANKEL FAMILY ESTATE
pH: 3.74
TA: 0.70
RS: 0.65
ALC: 14.5%
TOTAL PRODUCTION: 1,500 CASES (750ML BOTTLES)
BOTTLING DATE: AUGUST 21, 2018
RELEASE DATE: AUGUST 1, 2019

