



AMERICAN RED WINE

Vintage: 2021
Vineyard: Clement Hills AVA
Location: Lodi, CA

PROFILE

Cabernet Sauvignon is one of the most popular grape varieties in the world. Originating from the Bordeaux region of France, Cabernet Sauvignon is a natural cross of Cabernet Franc and Sauvignon Blanc.

Because Cabernet is so wildly adapted worldwide, its tasting profile varies greatly depending on where it is grown. However, this grape is known everywhere for its richness and its ability to age well. California grown Cabernet is known for notes of dark berry, tobacco, and even graphite

DETAILS

Bottling Date: 11/21/2023
Case Production: 45

ABV: 15.0 %
Residual Sugar: 0.8 %
Final TA: 8.4 g/L
pH: 3.44
Free SO₂: 40 ppm

Cabernet Sauvignon Reserve

Available in 750 mL bottles

WINEMAKING

FERMENTATION

20 days

Immediately upon arrival, grape clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for approximately 24 hours prior to the start of fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was selected with the purpose of enhancing tannin structure and ripe fruit characteristics in the finished wine. When fermentation was completed, grapes were then transferred to a press and racked off into a stainless steel tank to allow further settling before undergoing filtration

AGING

22 months

This red was aged for almost two years in medium plus toast American white oak barrels.

TASTING NOTES

Aroma

Aromas of mixed berries are chased by warm floral scents

Taste

Notes of wild blackberry offer a backdrop to dominant flavors of tobacco, tar, and toasted oak. Alcohol and acidity are well-balanced, creating a smooth sip beginning to end

Serving & Pairing Suggestions

Best served at room temperature. This wine is worthy of any short rib dish!

TASTING CHART

