

# Cabernet Sauvignon

Available in 750 mL bottles



## AMERICAN RED WINE

Vintage: 2022

Vineyard: Clement Hills AVA

Location: Lodi, CA

## PROFILE

Cabernet Sauvignon is the most popular and the most prized red grape varietal in the world. Highly adaptable and high yielding, this grape is grown extensively all across the globe. In fact, there is more Cabernet Sauvignon planted in the world than any other grape variety

California grown Cabernet, like all Cabernet, is known for being a very bold and full-bodied wine. Most Cabernet from this region has a slightly higher ABV, typically 14 to 15%. Notes of dark ripe berries such as blackberry and black currant are common, with hints of licorice, vanilla, or tobacco

## DETAILS

Bottling Date: 06/21/2023

Case Production: 185

ABV: 13.8

Residual Sugar: 0.5 %

Final TA: 7.8 g/L

pH: 3.37

Free SO<sub>2</sub>: 30 ppm

## WINEMAKING

### FERMENTATION

14 days

Three tons of Cabernet Sauvignon grapes were imported in the Fall of 2022. Upon arrival, clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for 24 hours prior to fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was selected for its ability to generate ripe berry and lively fruit characteristics, as well as its enhancement of color. After the completion of fermentation, grapes were transferred to a press. Juice was racked off into a stainless steel tank and skins were removed

### AGING

8 months

This wine was aged on American oak chips with a medium char toast for eight months

## TASTING NOTES

### Aroma

Provided with an opportunity to breathe, this wine's floral and fruity aromas are joined by delightful notes of cedar and tobacco

### Taste

Subtle fruit notes of wild blackberry and dried blueberry compliment more direct notes of sweet tobacco. This wine has smooth tannins and an overall approachable profile

### Serving & Pairing Suggestions

Best served at room temperature. Try this Cab out with your favorite marinated steak tips

## TASTING CHART

