



AMERICAN RED WINE

Vintage: 2023
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: 10/30/2024
Case Production: 150

ABV: 13.8
Residual Sugar: 0.6 %
Final TA: 8.2 g/L
pH: 3.28
Free SO₂: 26 ppm

Cabernet Sauvignon

Available in 750 mL bottles

WINEMAKING

FERMENTATION

14 days

Three tons of Cabernet Sauvignon grapes were imported in the Fall of 2023. 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

12 months

This wine was aged on American oak chips with a medium char toast for one year.

TASTING NOTES

Aroma

Aromas are chameleon-like, evolving as they unfold. Initially, it offers vibrant fruity and floral notes, with hints of ripe berries and delicate blossoms. As it opens, a refreshing menthol or mint character emerges, adding a cool, invigorating quality to the bouquet.

Taste

Bold flavors of ripe black cherry and black currant are accented by the rich depth of pipe tobacco. A subtle smokiness lingers on the palate, complemented by a cool, menthol undertone that adds complexity.

Serving & Pairing Suggestions

Best served at room temperature. We love this Cabernet with a ribeye steak!

TASTING CHART

