

TRAILBLAZING CENTRAL COAST CABERNET SAUVIGNON

2020 Cabernet Sauvignon

CENTRAL COAST

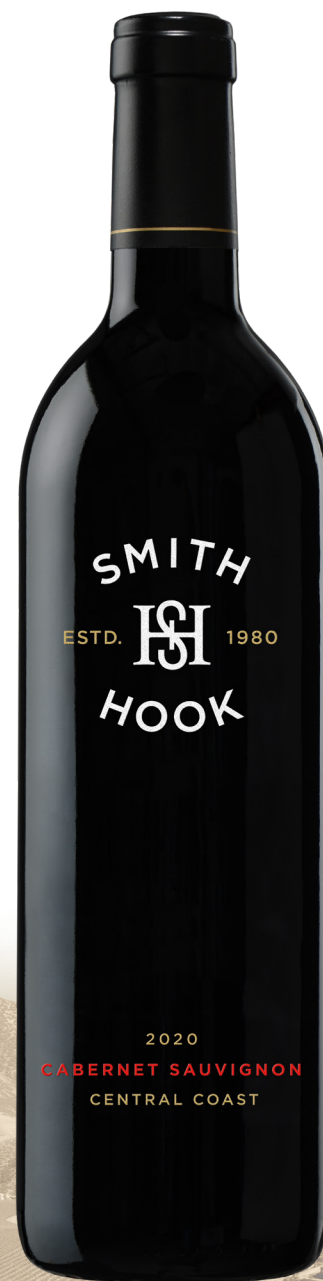
GROWING SEASON & VINEYARD DETAILS

While below average winter rainfall led to some light early spring irrigation, the 2020 growing season continued with favorable weather during bloom leading to a beautiful and even berry set. Moderate day temperatures and cool nights ensured extended hang times, which resulted in wines with great structure, round mouthfeel and balanced acidity.

TASTING NOTES

Aromas of cherry and plum with hints of violet, leather and saw dust. The palate is full-bodied and rich with flavors of ripe blackberry, dark cherry and cassis supported by full tannins and notes of vanilla and toasty spice on a complex, long finish.

Pairs perfectly with venison bolognese or chocolate mousse cheesecake.



TECHNICAL DATA

COMPOSITION	APPELLATION	HARVEST BRIX	COOPERAGE	ACIDITY	PH	ALCOHOL
100% Cabernet Sauvignon	36% San Antonio Valley 19% Hames Valley 15% Paso Robles 15% Arroyo Seco 15% Other	26.5-27.8°	Aged 16 months in 60% new French Oak	6.1 g/L	3.81	14.8%