

TRAILBLAZING CENTRAL COAST CABERNET SAUVIGNON

2016 Cabernet Sauvignon
CENTRAL COAST

GROWING SEASON & VINEYARD DETAILS

A very challenging harvest in terms of weather. Hampered by rain and cold weather during bloom, fruit-fullness on the vines was well below average. Post bloom, we had perfect warm weather. Both these factors lead to an earlier than normal harvest for Cabernet Sauvignon as well as all other varietals. Berries and clusters were very small leading to harvest.

TASTING NOTES

Vibrant aromas of dark fruit and black currant with hints of sweet spice and toasty oak. Full bodied and full of flavor with a round viscous mouthfeel backed with concentrated tannic structure carry through to a smooth finish.

The robust flavors of this wine are a great complement to roasted duck breast, beef tenderloin or short ribs.



TECHNICAL DATA

COMPOSITION	APPELLATION	HARVEST BRIX	COOPERAGE	ACIDITY	PH	ALCOHOL
100% Cabernet Sauvignon	San Antonio Valley Paso Robles Hames Valley Arroyo Seco San Benito County	25-27°	Aged 12 months in 60% new French oak	0.58g/100ml	3.83	14.8%