

CABERNET SAUVIGNON CENTRAL COAST

VINEYARD

Our Cabernet Sauvignon comes from Parkfield Ranch Vineyard in Monterey County. Situated well inland at the southern end of the county, the warm days and cool nights provide ideal growing conditions for this varietal.

VINIFICATION

The grapes were de-stemmed and fermented in stainless steel vats. Twice a day the wines were gently pumped over during fermentation, then pressed off for aging. After 6 months of barrel age, this silky Cabernet Sauvignon was lightly filtered and bottled at the optimum time to enhance its flavor profiles of fruit and balanced tannin.



TASTING NOTES

Our Cabernet Sauvignon from the broad California appellation shows quality through careful selection of great vineyard fruit. The nose is pleasing with hints of blackberry, black currant and forest floor. On the palate the wine gives into a structured dance of red fruit a firm body and tannin. This wine will pair well with grilled meats to medium and hard cheeses.

VARIETAL BREAKOUT

100% Cabernet Sauvignon

ALC

13.8% by volume

pH

3.86

TA

0.62 g/100ml

RS

0.05 g/100ml