



Summerland®

Central Coast Collection

2019

CABERNET SAUVIGNON

VINEYARD

The Summerland Cabernet Sauvignon is mainly sourced from multiple vineyards in Mendocino and Paso Robles.

95% Willoughby Vineyard
5% Paso Robles

VINIFICATION

Picked at 24.5° Brix, the sorted Cabernet Sauvignon is transferred into temperature-controlled fermentation tanks. To enhance the extraction of color, flavor and aromatic compounds, the fruit is cold soaked at 50°F for 48 hours, then pumped over twice daily during fermentation. Once fermentation is complete, the wine is moved to a mix of 100% neutral French and American oak barrels where it rests and matures for 24 months before being gently filtered and bottled.



TASTING NOTES

Dark purple with robust aromas of cherry, violets, black plum, and untanned leather. Rich flavors of boysenberry, sage and cedar are joined into a velvety texture.

VARIETAL:

95% Cabernet Sauvignon,
5% Petite Verdot

ÉLEVAGE:

Fermented in 100% stainless steel. Aged 24 months in 80% French oak and 20% American oak; 100% neutral.

ALC: 13.8% by vol.

pH: 3.47

TA: 0.58 g/100mL

