



2017 Cabernet Sauvignon – Paso Robles

Vintage: 2017

Varietal: 100% Cabernet Sauvignon

Appellation: Paso Robles, Creston

Grower/Ranch: Falcone Family Vineyard

Brand Name: Falcone Family Vineyards

Produced & Bottled by: Falcone Family Vineyards, Santa Ynez, CA

Bottling Date: April 5, 2019

Cases Produced: 634

Bottle size: 750ml

Release Date: May 1, 2019

Winemaker Notes: Our vines were farmed meticulously maintaining the proper number of clusters for each individual shoot. This technique produces a very intense wine that captures the flavors of our site.

The 2017 Cabernet Sauvignon shows great depth and structure with purple hues and a rich texture of velvety tannin. There are aromas of dust, blackberry, anise and cocoa which continue on the palate with the lingering flavor of black cherry.

Optimum storage conditions: constant temperatures 55 to 58°F, darkness

Aging potential: To enjoy young fruit aromas, consume within 1 to 3 years of bottling date. For extended aging under ideal conditions, consume within 3 to 10 years of bottling date.

Bottle Analysis

Alcohol: 14.2%

pH: 3.61

TA: 0.72 g/100ml

Fermentation in 1.5 ton bins

59% new oak, (44% French oak,
15% American oak)

17 months in barrel

Accolades

Wine Enthusiast – 93 points &

Editors Choice

Vinous – 92 points

Jeb Dunnuck – 90+ points

Marketed by Bronco Wine Company
www.broncowine.com

Falcone Family Vineyards

Santa Ynez California

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