

MONTPELLIER

2016

CABERNET SAUVIGNON

CALIFORNIA

Championship wines for
everyday consumption

TASTING NOTES

This wine has a brilliant ruby-red hue with a complex aroma and bouquet of black cherries and plum. Rich chocolate and raspberry flavors are balanced with a hint of vanilla and spice to help provide a soft, lingering finish.

SUGGESTED FOOD PAIRINGS

“Pair with beef, pasta, spicy foods, cheese, and lamb.

Alcohol: 12.5%
Glucose/Fructose: 5 g/L
Blend: 76% Cabernet Sauvignon,
5% Petite Verdot,
5% Mourvedre,
14% Proprietor's Red Blend
Appellation: California
Winemaker: Emily Duboce
UPC Code: 0 81054 10435 7

MONTPELLIER VINEYARDS
NAPA, CA
www.broncowine.com

