





CABERNET SAUVIGNON



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POINTS

VINTAGE 2018 Awarded by: WINEENTHUSIAST

Flavors of dried cherry, cassis, & pomegranate. Finishes with a touch of oak and yields to light vanilla & cocoa.

pairs well with: Braised lamb shanks, roasted vegetables, or baked brie.

Marketed by Bronco Wine Co. | broncowine.com



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