



CALIFORNIA 2018



WINEMAKER'S NOTES:

The 2018 growing season saw abundant rains in February, with off and on sunlight throughout the spring and early summer. Bud break waited long enough to ensure a full fruit set. The relatively mild summer followed by extended fall sunshine and moderate heat resulted in near-ideal conditions for winemakers to allow the fruit to gain flavor complexity with gradual increases in sugar levels. We had above average crop quantity, without sacrificing quality.

TASTING NOTES:

Flavors of black-cherry, cassis, and pomegranate. It finishes with a touch of oak and yields to a light vanilla and cocoa.

PAIR WITH:

2018

Cabernet

Sauvignon

California

Braised lamb shanks, roasted vegetables, or baked brie

BLEND: 80% CABERNET SAUVIGNON

10% RUBIRED
10% MIXED

C.: 13.49%

ALC.: 13.49% TA: 5.85 G/L

PH: 3.49







