

TRAILBLAZING CENTRAL COAST CABERNET SAUVIGNON

2019 Cabernet Sauvignon
CENTRAL COAST

GROWING SEASON & VINEYARD DETAILS

The 2019 vintage started out with below average rainfall causing supplemental irrigations to be applied while the vines started to awaken. Despite several heat waves with temperatures approaching 100 degrees Fahrenheit, the vines withstood these weather extremes with no issues. All these factors culminated in optimum phenolic ripening producing wines with naturally balanced acidity.

TASTING NOTES

Aromas of blackberry and blueberry with hints of violet, tobacco leaf and cedar. The palate is full-bodied and rich with flavors of dried cranberry and baked blackberry, finishing with a touch of toasty oak and a long, silky finish.

Pairs perfectly with venison bolognese or chocolate mousse cheesecake.



TECHNICAL DATA

COMPOSITION	APPELLATION	HARVEST BRIX	COOPERAGE	ACIDITY	PH	ALCOHOL
100% Cabernet Sauvignon	41% San Antonio Valley 31% Paso Robles 14% Hames Valley 7% Arroyo Seco 7% Other	26.5-27.5°	Aged 14 months in 65% new French oak	6.3 g/L	3.83	14.8%