

NAPA CUT

CABERNET SAUVIGNON

NAPA VALLEY

2019



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This Napa Valley Cabernet Sauvignon is the perfect wine to pair with your favorite cut of beef. Made with grilling in mind, the juicy and bold flavors of this Cabernet Sauvignon are decidedly a perfect pairing for any grilling master.

Harvested from two vineyards within Napa Valley, one located in the center of St. Helena and the other situated on the east side of Howell Mountain, this predominantly Cabernet Sauvignon has a structured and textured palate.

WINEMAKER'S NOTES

A beautiful dark ruby red color, this wine opens with a bouquet of blackberry, blueberry and black cherry aromas that spring from the glass. This is a structured Napa Valley Cabernet Sauvignon with enticing flavors of baked plum and strawberry laced with a touch of cardamom and cassis. The smooth mouthfeel is layered with notes of espresso and baking spice with a nice balanced acidity. The finish is long and satisfying.

APPELLATION | Napa Valley

ALCOHOL | 14.5%

AGING | 12 months in neutral French oak

PH | 3.85

TA | 5.76 g/L

VARIETALS | 86% Cabernet Sauvignon, 11% Merlot, 3% Petite Sirah

PAIRS WELL WITH

10. Filet Mignon topped with sautéed mushrooms and a side of creamy, garlic mashed potatoes.
11. Rib Eye with a blue cheese compote and a side of crispy frites.
16. Flat Iron steak served over creamy risotto and grilled asparagus.

