

NAPA CUT

CABERNET SAUVIGNON

NAPA VALLEY

2022



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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.

Winemaker's Notes

In a striking display of rich garnet, this vintage opens with an enchanting bouquet, featuring woven aromas of blackberry, plum, and wild bramble. The full-bodied palate reveals luxurious flavors of black cherry, complemented by delicate traces of cozy baking spices. A silky texture unfurls notes of tobacco and blueberry, intertwined with a hint of espresso, all perfectly balanced by a lively acidity. The wine finishes with a satisfying, enduring conclusion.

Appellation | Napa Valley

Alcohol | 14.5%

Aging | 16 months in neutral French oak

pH | 3.82

TA | 6.2 g/L

PAIRS WELL WITH

10. Fillet 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.

