

## PRIVATE RESERVE

## CABERNET SAUVIGNON 2017

The Private Reserve wines are the ultimate wines within the portfolio, with limited in production, and fruit sourced from the finest vineyards in Sonoma County, from appellations best suited for a specific varietal given the dramatic diversity in climatic and soil conditions across the County.

This 2017 Private Reserve Cabernet Sauvignon was harvested from select vineyards throughout Sonoma County that were individually picked under the direction from our winemaker and contribute to the perfect blend of fruit from warmer and cooler regions to develop into a rich, flavorful finish.



The grapes for this wine were hand harvested in late September and hand-sorted before undergoing maceration. After fermentation, the wine was gently pressed, racked and aged for 20 months in 100% French oak, 60% new. Tightly grained French oak barrels from forests in the center of France impart their oak on wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences. The result is a balanced wine that is a true expression of its Sonoma County terroir.

A striking scarlet red color in the glass, our 2017 Private Reserve Cabernet Sauvignon opens with alluring aromas of raspberry, black cherry and fresh cracked black pepper with hints of rose water. On the palate, flavors of black plum, mushroom and dark chocolate lead to a medium plus body with plush tannins well integrated oak and a long, silky mouthfeel.

Alcohol: 15.5% pH: 3.72 Total Acidity: 6.0 g/L

Aging: 20 months in French oak barrels; 60% new oak