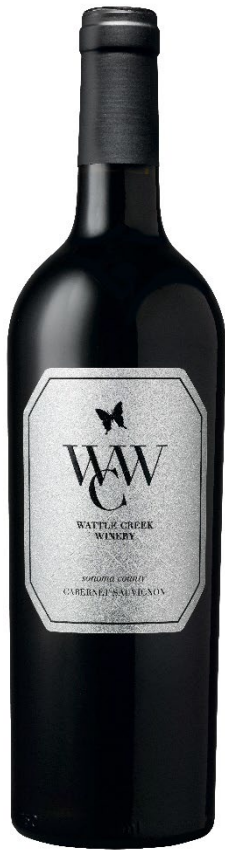




2018 Sonoma County Cabernet Sauvignon



APPELLATION: Sonoma County

ALCOHOL: 15.0%

PH: 3.8

T/A: 6.1 G/L

AGING: 18 MONTHS IN FRENCH OAK,
50% NEW OAK

CASES PRODUCED: 197

IN THE VINEYARD

Sonoma County is a diverse wine growing region with areas experiencing warm sunny days while other are affected by the cool morning fog from the bay. Vineyards for this Cabernet Sauvignon were selected based on their optimal climate and soil combination.

ABOUT THE VINTAGE

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest maintaining ideal acid levels and balanced concentrated fruit flavors.

TASTING NOTES

A dark purple in the glass, this 2018 Sonoma County Cabernet Sauvignon launches with magnificent dark fruit aromas. Rich flavors with a sprinkle of nutmeg and dark molasses on the palate. This is a strong, daring wine with structured flavors and complex tannins and a finish that is seductive and mesmerizing.