

NAPA CUT

CABERNET SAUVIGNON

NAPA VALLEY

2021

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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 a single vineyard in the far northeastern part of Napa Valley, located above the fog line at an elevation of 600 ft. With less fog, there is a shorter growing season but more sunlight and the conta costa soils are well drained, weathered from shale and sandstone.

WINEMAKER'S NOTES

In a captivating display of deep garnet, this vintage opens with a mesmerizing bouquet, featuring intertwining aromas of blackberry, plum and bramble. The structured palate unfolds with the indulgent flavors of black cherry and adorned by subtle hints of warm baking spices. A velvety mouthfeel layers notes of tobacco and blueberry with that of espresso, seamlessly balanced by a refreshing acidity. The wine culminates in a gratifying

APPELLATION | Napa Valley

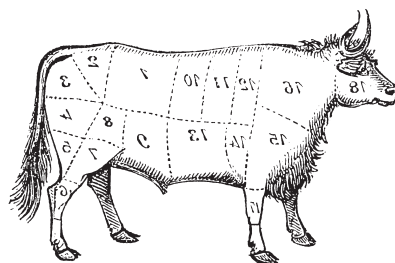
ALCOHOL | 14.5%

AGING | 20 months in neutral French oak

PH | 3.82

TA | 6.1 g/L

VARIETALS | 99% Cabernet Sauvignon, 1% Petite Sirah



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.