



PICO & VINE

2016
NORTH COAST
CABERNET SAUVIGNON



VINTAGE

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which lead to excellent phenolic development. Red varietals show supple tannins, deep color and excellent acidic structure.



WINEMAKING

After the grapes were harvested, they were brought to the winery, gently de-stemmed to prevent bitter green notes and transferred to stainless steel tanks to ferment. Punch downs took place daily to better extract color and flavor. Once fermentation was complete, the wine was racked into French and American oak to age for 14 months prior to bottling.



SENSORY PROFILE

Vibrant aromas of red raspberry, dark cherry and plum, the flavors follow and carry through to the palate. Soft tannins, firm acidity and notable red fruit notes are featured in the well-rounded finish.



RECOMMENDED FOOD PAIRINGS

Enjoy this Cabernet Sauvignon with filet mignon topped with sautéed wild mushrooms.



TECHNICAL DATA

APPELLATION: North Coast

VARIETAL COMPOSITION: 92% Cabernet Sauvignon, 8% Petite Sirah

TOTAL ACID: .55 g/100ml

pH: 3.68

ALCOHOL: 13.8%

