

Secret Cellars



Paso Robles

CABERNET
SAUVIGNON

2017

VINTAGE

2017 started out similar to the previous year with an abundance of rainfall followed by a balmy spring allowing for a gradual start to the season. As the year progressed, vines were fortunate to not have any frost damage and temperatures rose leading to a great start to harvest. Warm days and cool nights allowed for adequate cluster development followed by late rains leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe grapes and well-developed tannins.

WINE MAKING

Our Cabernet hails from vineyards on Paso's east side. This region, marked by a combination of warm temperatures, cool nights and gravelly well-draining soils, allow Bordeaux varietals to maintain their natural acidity yet offer ripe, smooth tannins. During fermentation, the juice is pumped over two to three times daily to extract color, flavor and tannin from the fruit. Once fermentation was complete, the wine was gently pressed and racked into French and American oak (15% new) for 15 months of aging.

WINERY NOTES

Secret Cellars Cabernet Sauvignon leads with bright fruit aromas and hints of sage. On the palate, ripe black plum, black cherry and currant flavors mingle with dark chocolate. Tannins are rich yet supple leading to a lovely, lingering finish.

FOOD PAIRINGS

The balance of acidity and soft tannins make this wine a great food partner. Enjoy with blue cheese crostini, hearty beef stew or grilled steak.

TECHNICAL INFORMATION

APPELLATION: Paso Robles

VARIETAL COMPOSITION: 80% Cabernet Sauvignon, 20% Petite Sirah

TOTAL ACID: 0.63 g/100ml

pH: 3.74

ALCOHOL: 14%

