



GRAVELLY —FORD—

CALIFORNIA

CABERNET SAUVIGNON

Pure, honest and unadorned, Gravelly Ford wines are a genuine reflection of the vineyard. From its rich earthiness to its bold, robust flavors, this wine speaks authentically of our land, our grapes and our passion for the craft and tradition of artisan winemaking. Enjoy Gravelly Ford wines with full-flavored hearty meats, stews and soups paired with rustic bread.

VINEYARDS

A blend of premium Cabernet Sauvignon grapes grown in some of California's finest vineyards, including the Lodi and Sacramento Delta regions.

WINEMAKING

- Grapes picked between 23.5 and 25.0 Brix
- 7-day fermentation at 72-85 degrees
- Stainless steel fermentation with French oak aging

WINE SPECIFICATIONS

- Alcohol: 13.0%
- Color: ruby red
- Aroma: peppery with currant notes
- Palate: medium-bodied and smooth

TASTING NOTES

A rich red wine with delicious aromas and juicy flavors of cherry, blackcurrant and raspberry. Balanced with accents of vanilla and toasted oak for a soft, easy-drinking finish.

SERVING SUGGESTIONS

Serve at room temperature. Enjoy with grilled or roasted red meats as well as poultry, pork, lamb, pizza and spicy pastas.



GravellyFord.com

