



WINEMAKER'S SELECT
Sonoma Valley
2015 CABERNET SAUVIGNON

This Limited Release wine is the result of our winemaker's commitment for crafting the finest Sonoma County Cabernet Sauvignon. We carefully selected the best grapes from Sonoma Valley, which were then handpicked, crushed and fermented separately before each parcel was aged in small French Oak barrels.



TASTING NOTES

On the nose, this wine reveals spices of cinnamon and pie crust with a hint of clove and ginger. The palate is bright with ripe red plum, raspberry and a touch of clove. Beautifully textured tannins convey a rich generous body, followed by a long lingering finish.

WINEMAKING

The vintage of 2015 had excellent growing conditions for full-bodied, flavorful Cabernet Sauvignon grapes. Harvested in late September, the grapes were destemmed and fermented in separate stainless-steel tanks for 10 days and kept on the skins for 25 days for full flavor extraction. After 25 months of aging in French oak barrels, our winemaking team picked their 12 favorite barrels to create the final Cabernet Sauvignon blend.

FOOD PAIRINGS

This full-flavored Cabernet Sauvignon pairs well with grilled red meats, rich pasta dishes as well as aged cheddar cheeses.

VARIETAL COMPOSITION
96.4% Cabernet Sauvignon
0.4% Merlot

APPELLATION
Sonoma Valley

ALCOHOL 15.2%
PH 3.56
TA 6.3

PRODUCTION
224 Cases
CELLAR POTENTIAL
10 years

Enjoy Responsibly