

Butternut

Cabernet Sauvignon Reserve

VINTAGE: 2021

ALCOHOL: 13.5%

APPELLATION: California

pH: 3.64

TA: 6.19 g/L

GRAPES

100% Cabernet Sauvignon

FERMENTATION

Stainless steel fermented
10-14 days on the skins

AGING

Aged in stainless steel, then on French and American oak.

AROMATICS

Irresistible aromas of blackberries, cherries, and plum sauce rounded off with notes of cigar and toffee.

PALATE

Plump ripe raspberries and blackberries complemented with touches of sweet cigar box followed with lush, round tannins lingering with toffee tones from this full-bodied Cabernet Sauvignon.

FOOD PAIRING

Burgers, Mushroom risotto, Bacon-wrapped blue cheese stuffed dates, or dark chocolate



Nutritional Info. Available Upon Request