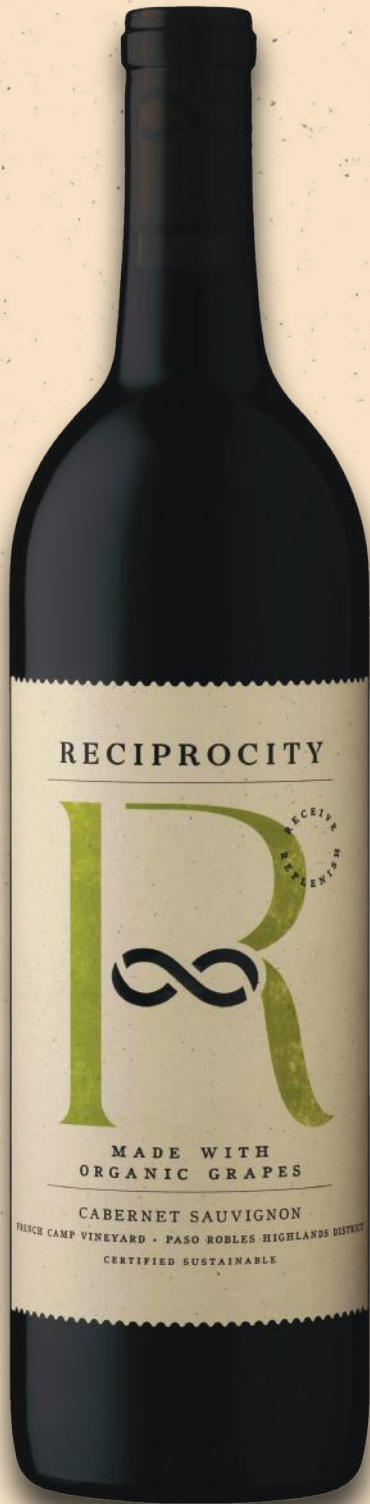


RECIPROCITY



MADE WITH ORGANIC GRAPES



CABERNET SAUVIGNON

VINTAGE: 2020

APPELLATION: PASO ROBLES HIGHLANDS

VINEYARD: FRENCH CAMP VINEYARD

FERMENTATION:

YEAST = UVAFERM 43

STAINLESS STEEL FERMENTED.

PEAK TEMPERATURE = 82F.

PUMP OVER TWICE A DAY UNTIL 5 BRX AND THEN ONCE PER DAY. PRESSED OFF WHEN DRY.

GRAPES

100% CABERNET SAUVIGNON

AGING

BARREL AGED FOR 17 MONTHS

WINEMAKER NOTES

RECIPROCITY'S CABERNET SAUVIGNON IS EXQUISITE WITH AROMAS OF DARK BERRY, CASSIS, AND BLACK TEA WITH NOTES OF HIBISCUS. ON THE PALATE, MODEST CHALKY TANNINS, BRIGHT ACIDITY, AND A HINT OF OLIVE ON THE FINISH.

FOOD PAIRING

GRILLED LAMB WITH FRESH HERBS, BRAISED BEEF SHORT RIBS, GRILLED JAPANESE EGG-PLANT, GRILLED PORK TENDERLOIN WITH RICE PILAF, OR SEMI-HARD CHEESE LIKE AGED CHEDDAR OR GOUDA

CERTIFICATIONS:



NUTRITIONAL INFO AVILABLE
UPON REQUEST

SUSTAINABLY GROWN
WHAT WE RECEIVE WE REPLENISH



OUR GRAPES ARE RESPONSIBLY GROWN
AND OUR WINES ARE CRAFTED TO BE A PURE
EXPRESSION OF FRUIT AND VINEYARD.