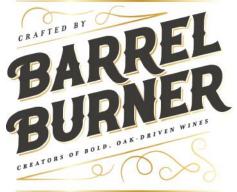


Nutritional Info. Available Upon Request.



Cabernet Sauvignon

VINTAGE: 2022

APPELLATION: Paso Robles

ALCOHOL: 15.15%

pH: 3.69

TA: 6.11 gm/L

GRAPES

81% Cabernet Sauvignon, 10% Petite Sirah, 4% Zinfandel, 2% Merlot, 3% misc grapes.

HARVEST

Night picked at 24.7° Brix.

FERMENTATION

10-14 days on the skins in Stainless steel tanks pumped over 2x per day and pressed at dryness.

AGING

Aged in bourbon barrels for 6 months.

AROMATICS

Notes of vanilla, caramel, and toffee, layered with blackberry, dark cherries, and warm spices.

PALATE

Full-bodied with rich tannins up front that lead to a long lingering finish.

FOOD PAIRING

Ribeye Steak with garlic butter, slow braised pork belly or chocolate cheesecake.

