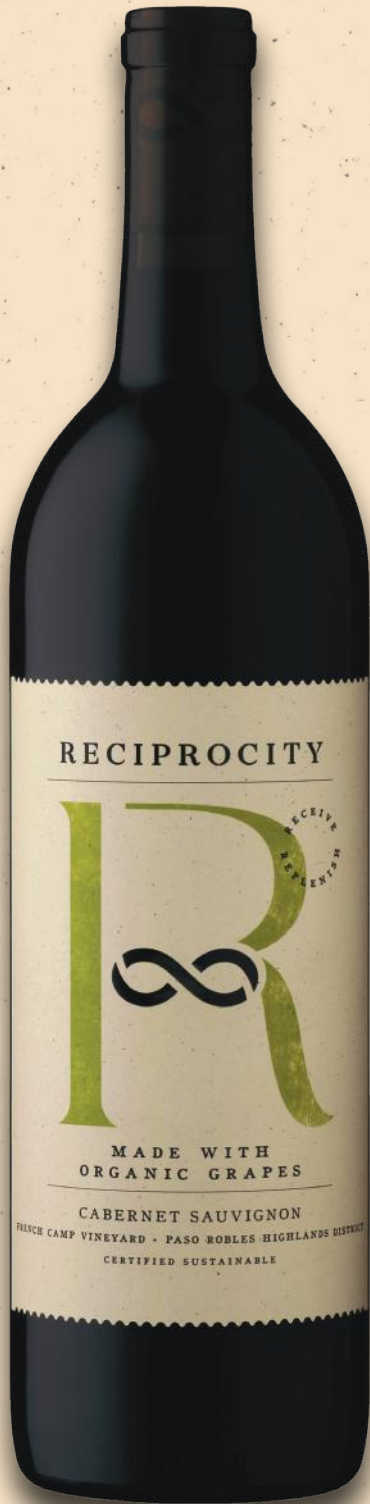


RECIPROCITY



MADE WITH ORGANIC GRAPES



CABERNET SAUVIGNON

VINTAGE: 2022

APPELLATION: PASO ROBLES HIGHLANDS DISTRICT

VINEYARD: FRENCH CAMP VINEYARD

FERMENTATION:

YEAST = UVA FERM 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 9 MONTHS

WINEMAKER NOTES

RECIPROCITY'S CABERNET SAUVIGNON IS EXQUISITE FEATURING AROMAS OF DARK CHERRIES, BLACK-BERRIES, AND ROASTED HAZELNUTS, ACCOMPANIED BY A HINT OF WARM SPICE AND VANILLA. THE WINE BOASTS CHALKY TANNINS AND A PRONOUNCED PRESENCE OF DARK BERRIES ON THE PALATE.

FOOD PAIRING

ROSEMARY-BRAISED LAMB SHANK, FILET MIGNON TOPPED WITH BALSAMIC GLAZE, OR A BLUE CHEESE HAMBURGER. SERVE ALONGSIDE A RICH CHOCOLATE MOUSSE, A BERRY TART, OR A CLASSIC CHEESECAKE.

CERTIFICATIONS:



NUTRITIONAL INFO AVAILBLE
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.