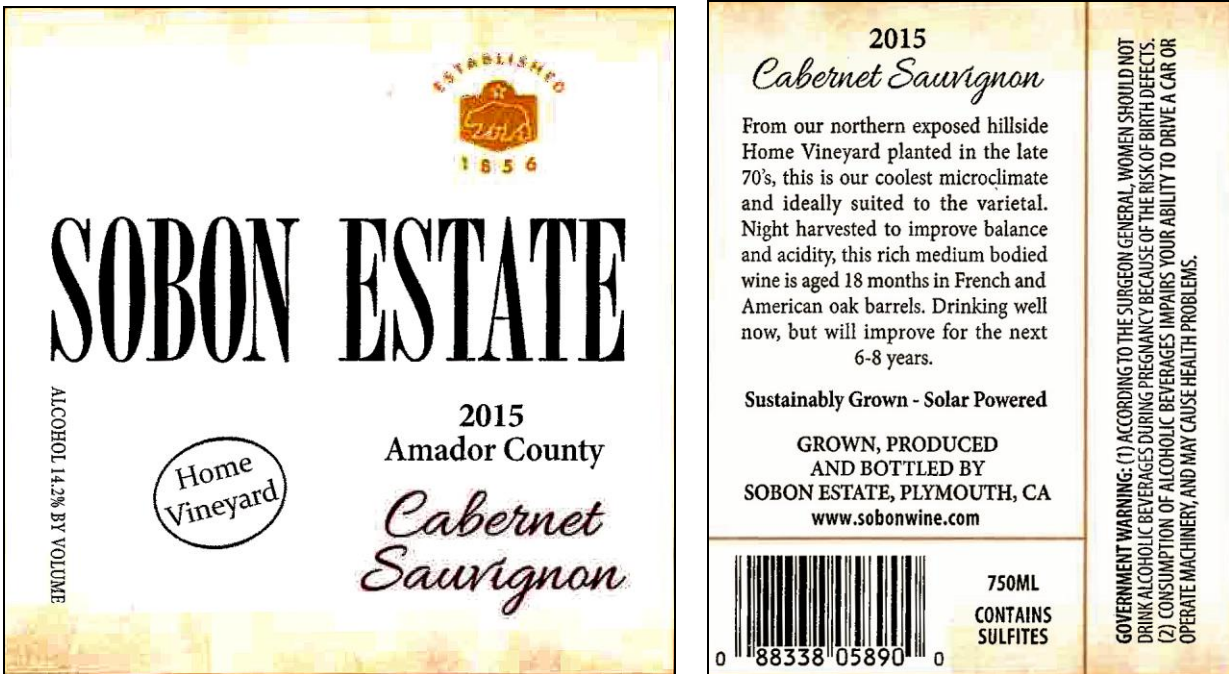


2015 Cabernet Sauvignon

\$96 per case , \$8 per bottle



DESCRIPTION From one of our original estate blocks, planted on a particularly cool northern exposure hillside. Naturally farmed and sustainably grown, it has aromas of cassis, vanilla and cedar that lead to a rich mid-pallet impression of ripe currants, sandalwood and subtle herbal notes. Medium to full bodied, ripe and complex, with a long, lingering finish, this easy to like Cab will pair best Roast Muscovy Duck, Grilled Flat Iron Steak and pan fried sweetbreads.

FOOD PAIRING This wine best compliments beef or veal with full flavored sauces.

SPECIFICATIONS Aged 15 months in French and American oak, 30% new

Total Acid: 6.6 gm/l
pH: 3.78
Alcohol: 14.2%

BOTTLING DATE December 22, 2017 – 1,273 cases, 750 ml

RELEASE DATE February 9, 2018