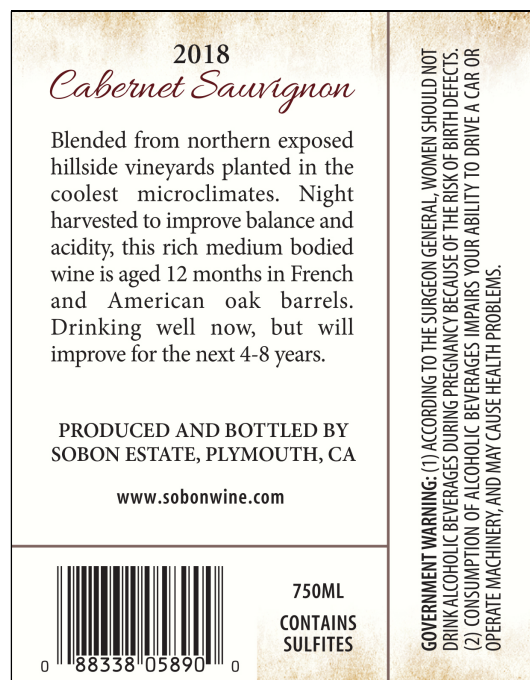
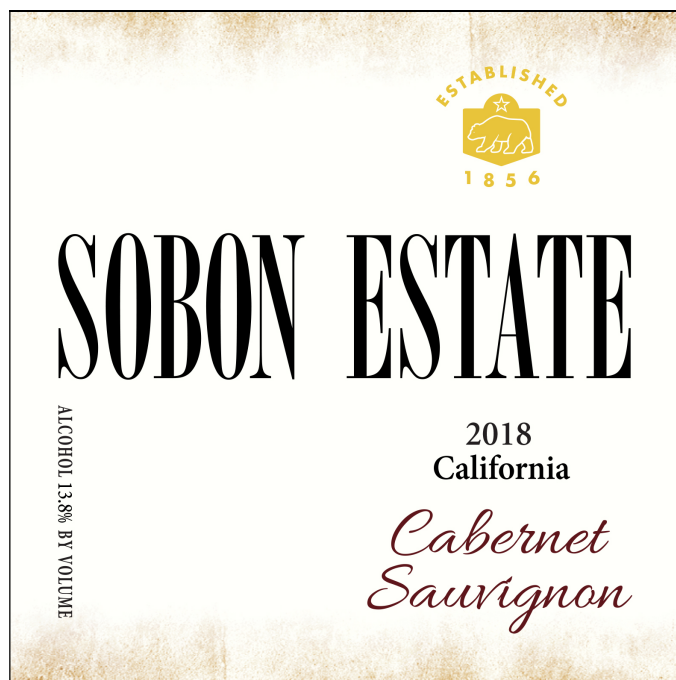


2018 Cabernet Sauvignon

Winemaker Notes



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-palate 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: 5.4 gm/l
pH: 3.56
Alcohol: 14.2%

BOTTLING DATE

March 11, 2020 – 4,205 cases, 750 ml

RELEASE DATE

April 15, 2020