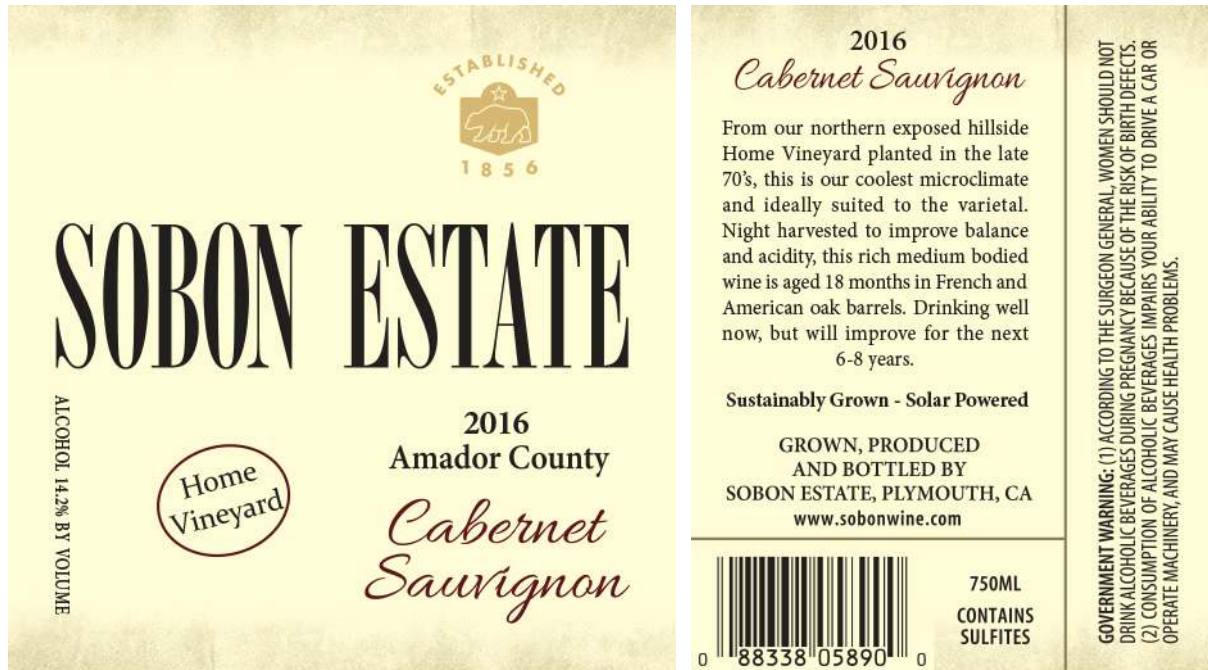


# 2016 Cabernet Sauvignon

## 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-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: 5.8 gm/l  
pH: 3.78  
Alcohol: 14.2%

### BOTTLING DATE

June 29, 2018 – 2,006 cases, 750 ml

### RELEASE DATE

September 1, 2018