

# 2017 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:	5.7 gm/l
pH:	3.54
Alcohol:	14.2%

### BOTTLING DATE

February 12, 2019 – 2,999 cases, 750 ml

### RELEASE DATE

March 12, 2019