



SILVER MEDAL *2014 American Fine Wine Competition*

WINEMAKER NOTES

Cache Creek Vineyard is on a gentle slope, which descends toward Cache Creek in the northern region of Clear Lake, California. As this area is between the coastal region and the hot San Joaquin interior valley, the weather tends to be more dramatic than the more isolated valleys. The soils are lean and tend to stress the vines. The result is the opportunity to develop a Cabernet that demonstrates strong varietal character while capturing the assertive tannins of the dramatic temperature swings and shorter growing period of this higher elevation area (1300 ft.). We use classic Bordeaux barrels to enhance the unique flavors and temper the tannins into an elegant presentation that will complement most hearty foods and occasions.

COMPOSITION	Cabernet Sauvignon
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	14.7%
TA	6.5g/L
pH	3.51
COOPERAGE	80% French oak; 20% American oak barrels
BARREL AGING	22 months
PRODUCTION	823 cases

TASTING NOTES

As the wine slowly opens, deep aromatics of currant, blackberry, spicy cedar, and toasty oak greet the nose. A core of rich cherry, dark plum, and ripe blackberry is woven with warm brown spices and a hint of cigar box. The firm yet gentle structure remains in the background, stepping forward at the finish as the flavors merge. With several years of bottle aging, this Cabernet is beginning to show its depth. Recommend decanting for up to 30 minutes before enjoying.

This wine will pair beautifully with pork medallions served with a Cabernet and fresh blackberry sauce, or duck breast drizzled with a cherry balsamic reduction.