



**SILVER MEDAL** 2018 San Francisco Chronicle Wine Competition

**WINEMAKER NOTES**

Our Cabernet Sauvignon is made solely from grapes grown in Cache Creek Vineyards on a slope behind the winery overlooking Cache Creek. Well-drained soil and the afternoon sun that bathes grapes provide ideal growing conditions for this variety. The vineyards' soil is somewhat rocky and rich in micro minerals, but lean in other more growth-promoting material. This encourages an elegant varietal expression in comparison to more fertile areas where the leaf canopy can encourage a large crop. Our Cabernet Sauvignon grapes produce wine with finesse and charm that offers subtle layers of flavor without being overbearing. Discover the understated richness and appealing nuances and layers of flavor as you experience it in your glass.

COMPOSITION	Cabernet Sauvignon
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	14.3%
TA	6.7g/L
pH	3.57
COOPERAGE	80% French oak; 20% American oak barrels
BARREL AGING	22 months
PRODUCTION	827 cases

**TASTING NOTES**

Intriguing and intense aromas of blackberry and currant are swirled with spicy notes of forest floor. The intensity found on the nose is repeated on the palate, offering a bright burst of spice-laced flavors—boysenberry, black cherry, cedar, vanillin oak, creamy mocha, and just a touch of anise. Supple tannins and fine-grained oak gently frame this beautifully balanced wine.

This classic Cabernet is perfect to sip by the fireplace with a good book or close friends, and it will also pair perfectly with cracked pepper and sea salt pork chops served with a side of garlic-mashed potatoes, or rolled pork loin stuffed with spinach, dried cherries, and pecans.