

CACHE CREEK

VINEYARDS & WINERY

2020
Reserve
CABERNET SAUVIGNON
LAKE COUNTY



GOLD MEDAL *2024 San Francisco Chronicle Wine Competition*

SILVER MEDAL *2023 Harvest Terroir Challenge*

WINEMAKER NOTES

Our Reserve Cabernet is a more intense version of this varietal than our non-Reserve bottling, but offers the same unique flavors derived from our vineyard's distinctive *terroir*. We age the wine in select oak barrels from the Nevers and Tronçais forests in central France—the same barrels that are typically used to create the renowned Cabernet blends from Bordeaux. These barrels were gently toasted over a wood fire to encourage notes of chocolate and coffee, along with a background of butterscotch, to emerge when the wine is oak aged. The resulting wine is a classic Cabernet with complexity and layers of opulent flavors.

| | |
|--------------|-------------------------|
| COMPOSITION | Cabernet Sauvignon |
| VINEYARD | Cache Creek Vineyards |
| APPELLATION | Lake County |
| ALCOHOL | 13.5% |
| TA | 6.1 g/l |
| pH | 3.60 |
| COOPERAGE | 100% French Oak Barrels |
| BARREL AGING | 15 months |
| PRODUCTION | 307 cases |

TASTING NOTES

Even the nose conveys the wine's elegance, with deep aromas of black cherry and boysenberry laced with spicy cedar along with a touch of violet floral and oak notes. The silken smooth entry reveals a lively palate of red currant, cassis, dark cherry, blackberry and forest floor. Mid-palate, traces of mocha, caramel and minerality enhance the flavors while adding an element of depth. Supple tannins and seamlessly integrated oak are woven with a backbone of gentle acidity, the perfect framework for this delicious, sophisticated Cabernet.

This is the ideal wine to pair with a traditional beef Wellington served with creamy peppercorn sauce or Béarnaise, or savor it with herb encrusted rack of pork.