



**DOUBLE GOLD MEDAL** 2017 San Francisco Chronicle Wine Competition

**GOLD MEDAL** 2017 California State Fair Wine Competition

#### WINEMAKER NOTES

Cache Creek Vineyards 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	15.55%
TA	0.68g/100ml
pH	3.63
COOPERAGE	80% French oak; 20% American oak barrels
BARREL AGING	22 months
PRODUCTION	750 cases

#### TASTING NOTES

The unique terroir of Cache Creek Vineyards comes through in the nose of the '13 Cabernet with nuanced aromas of dark cherry, forest floor, and just a hint of eucalyptus. The velvety entry and smooth mouthfeel offer integrated flavors of ripe cherry, black currant, and a rich cocoa essence in the finish. Spicy cedar notes gently weave through the wine, adding depth and interest as they linger in the finish. If enjoyed before mid-2018, we recommend letting the wine breathe or decanting before serving.

Try pairing this classic Cab with a Steak au Poivre (French Pepper Steak), or Pork Ragu over Fusilli Pasta.