





BEST OF CLASS OF VARIETAL • GOLD MEDAL • 95 PTS

2018 California State Fair Wine Competition

BEST OF LAKE COUNTY • GOLD MEDAL • 94 PTS

2018 North Coast Wine Challenge

GOLD MEDAL • 90 POINTS 2019 Sommeliers Choice Awards

SILVER MEDAL 2018 San Francisco Chronicle Wine Competition

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 14.3% TA 6.9g/L ph 3.60

COOPERAGE 100% French oak barrels

BARREL AGING 22 months
PRODUCTION 292 cases

TASTING NOTES

Deep, rich aromatics of red currant, ripe cherry, and a hint of cigar box lead the way into this beautifully balanced wine. The silken smooth entry is followed by a spice-accented texture that repeats the plush red fruit found on the nose, along with pomegranate and black raspberry. Creamy oak and slightly chewy tannins provide dimension and structure while enhancing the wine's depth. Delicious now, this sophisticated Cabernet is an excellent cellar candidate.

Pair with a juicy slice of medium-rare prime rib served with au jus, or a crown roast of pork served with an apple, sage, and cornbread stuffing.