2017 Cabernet Sauvignon
California

Grow
The 2017 harvest commenced in early August and due to cooler weather, continued slowly. Warm days with cool nights led to riper flavors at low sugar levels and an incredible brightness and fresh acidity in the fruit. Steady ripening created stunning flavor development and richness and built refined, structured tannins that were easy to extract during fermentation.

Our diverse vineyard sources hail from a wide geography as Cabernet Sauvignon thrives throughout the state of California. The tightly structured tannins of Mendocino County fruit marry well with the more plush fruit of Sonoma County, while juicy red and blue fruit components are obtained from the warmer climates of the Northern Interior. Each of these blend elements contributes a layer of texture and flavor to the wine profile. Collaboration with our grower partners in all regions ensures optimization of the crop in each climate and ensures that the signature character of each region is maximized for the final blend.

Make
Much lore surrounds the history of the Cabernet Sauvignon grape and its popularity serves to only make it more mysterious and compelling. Its name is widely thought to stem from the French word ‘sauvage’ meaning ‘wild’ and whether accurate or not, this purported origin seems apt for a grape that can be successfully grown in almost any climate. Adding to its allure is the varietal’s affinity for oak aging and the development of bottle bouquet both of which give the wine a long cellar life and complexity. Our 2017 Cabernet was hand-picked followed by traditional fermentation with pump-overs twice daily for soft extraction and 100% secondary malolactic fermentation. The wine was then aged in French oak barrels for 10 months (25% new).

Taste
The rich deep ruby color of the 2017 California Cabernet Sauvignon leads to aromas of blackberry and blueberry fruit with sweet vanillin oak and a hint of mint. Rich and decadent on the palate with an elegance both voluptuous and tannic. Flavors of blueberry and black cherry are underlain by a fine seam of acidity and soft tannins that continue to a lingering finish. Pairs well with beef tenderloin, Ratatouille, leg of lamb, and grilled Portobello mushrooms.