LAKE SONOMA ** WINERY **

2019

SONOMA COUNTY

CABERNET SAUVIGNON

WINEMAKER NOTES

2019 started off cloudy and temperate with steady ripening through summer and a great late-season heat spike. Varietal authenticity was a key focus throughout our 2019 season, and we are pleased with the acidity, detail and viscosity of the white wines and supple tannin, balanced alcohol and fruit intensity of the reds.

The 2019 Sonoma Country Cabernet Sauvignon was picked from three different vineyards in late September and early October to retain natural acidity and highlight the fresh fruit and floral/herbal qualities. Aged for 19 months in 40% new and 60% neutral French Oak barrels.

TASTING

Aromas of black cherry, lilac and milk chocolate. The palate offers candied raspberry, confectioner's sugar and approachable tannins with a persistent acidity for a lengthy finish.

Pairs well with seared beef medallions with fresh cracked pepper, root vegetables and grilled asparagus, fresh garden greens with mushrooms in a cherry balsamic vinaigrette.

Enjoy now to 2028.

TECHNICAL NOTES

100% Cabernet Sauvignon

Alcohol: 14.5%

pH: 3.69 TA: 6.2 g/L RS: 0.6 g/L



