

ESTABLISHED 1977

LAKE SONOMA

WINERY

2017

SONOMA COUNTY

CABERNET SAUVIGNON

WINEMAKER NOTES

2017 began with high rainfall across most AVAs. Temperature differences with high heat spells in some areas meant irregular ripening times. Extra attention was paid to canopy management and a staggered harvest helped match intense ripeness with good flavor and acidity. A challenging, rewarding vintage in winemaking.

TASTING

Aromas of bright floral and violet lead to deeper notes of toasty oak, black currant, tobacco and oiled leather. The palate offers red and black currants, Bing cherry and cocoa powder with a moderate weight and plenty of supple, chewy tannins. Ready to drink now, or can cellar up to 10 years.

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.

COMPOSITION

100% Cabernet Sauvignon
Alcohol: 14.5%
pH: 3.86
TA: 5.5 g/L
RS: 0.4 g/L

