



CABERNET SAUVIGNON

2017

TECHNICAL DETAILS

CLONE

Clone 8—fruit and herbal notes

HARVEST DATE

October 11th

AVERAGE BRIX

24.6

ALCOHOL

14.7%

PH / TA AT HARVEST

3.88 / 3.3 g/L

FINAL PH / TA

3.45 / 7.1 g/L

BARRELS PRODUCED

10

CASES PRODUCED

234

AGING

Aged for 18 months. 18% once-filled French oak, 18% new American oak 64% neutral barrels

ADDITIONAL DETAILS

TASTING NOTES

Bright cherries, cassis, vanilla, allspice, a hint of cedar on the nose. Full bodied, spicy, tannic and dry with a lengthy finish. This wine will age well for 5 to 10 years.

ABOUT THE VINEYARD

Our Cabernet Sauvignon was grown at Dos Robles Vineyard in the El Pomar region of Paso Robles. The vines were planted in 1994 and are beginning to resemble miniature tree trunks. Rooted in Nacimiento—Los Osos Complex soil with 9 to 30 percent slopes, these vines produce loosely packed clusters with intensely flavored berries.

GROWING SEASON

Spring was mild and wet followed by a period of unusually warm and humid weather that resulted in sporadic downy mildew on Central Coast vineyards. Warm weather during most of the growing season, coupled with drought busting rains, created vigorous growth and more clusters per vine. A nine day heat spike in late August pushed picking decisions. The fruit showed great intensity, with lower brix levels and high acids.

WINEMAKING

Cabernet Sauvignon was sorted and destemmed into a 2000-gallon fermentation vessel and the temperature was lowered to 38° Fahrenheit. Pumping juice from the bottom of the tank over the top of the skins twice daily helped to extract flavor and color. Fifteen days after inoculating with yeast, fermentation was complete. Malolactic fermentation was encouraged to soften the mid-palate and heavy toast barrels were selected to complement the wine.