

CABERNET SAUVIGNON

Vintage

2017

Varietal

85% Cabernet Sauvignon
10% Merlot
5% Petit Verdot

Appellation

Pine Mountain

LIGHT



MEDIUM BODIED



RICH



The nose opens up with dark Bing cherry & vanilla, coupled with cedar and clove. Hints of violet and fennel. This Cabernet has hearty tannins and a long, smooth finish.

About The Wine

Once the fruit arrived in Solana Beach, we destemmed and processed it on site. The grapes then fermented in macro bins for 2 weeks. After pressing, the wines were aged for 20 months in 10% new French Oak and 90% once used French Oak before being blended and bottled in August 2019.

Winemaker Notes

This is the first time we have been able to get our hands on fruit from Pine Mountain Vineyard in Mendocino County - a long desired source for us. Our winemaker decided to blend in a bit of Merlot & Petit Verdot to add to the complexity & structure of the wine, turning this into one of our favorite wines of 2017!

Significant rainfall throughout the winter filled most reservoirs, replenished soils and caused new life in vineyard cover crops for 2017. This rain was a welcomed site for most vintners, after struggling with drought for the past 5 years. Unfortunately it also helped spur some of the biggest wildfires the North Coast wine communities have ever seen. Luckily, about 85-90% of the harvest had already been picked and in production before the fires started. In general, harvest began early at a normal pace in most regions, and then during a heat wave in late August & early September it processed rapidly. In mid-September, temperatures cooled, slowing down harvest and giving Winemaker's time to clear their cellars and let their red grapes ripen gradually. Overall, flavor and quality looked excellent throughout the state and we were extraordinarily pleased with the fruit we received.

Recommended Food Pairing: Make your life easy and pair this with a delicious slow cooker beef stew. Perfect for those dark, cold nights! It also pairs great with a gorgonzola sauce, try it over a steak or grilled portabella mushrooms.