

Sierra Foothills Cabernet Sauvignon



DESCRIPTION:

Fragrant aromas of black cherry, cassis, and plum. Medium bodied, yet rich and elegant with flavors of currant and dark berries. Balanced tannins lead into a smooth and finely crafted finish.

PRODUCTION METHOD:

Hand-picked grapes are destemmed and crushed then undergo a cold soak to aid in color extraction. After 3-5 days of cold soak, the crushed grapes are warmed and yeast is added. After 10-14 days of primary fermentation, malolactic yeast is added and the wine is pressed off the skins and allowed to settle. The wine is then aged in French Hybrid oak barrels.

PAIRINGS:

Enjoy with roasted food, grilled foods, and robust cheese. This dry red sparks up a dinner of grilled sausage, pepper, and onions, as well as the finest steaks.

INSPIRATION:

We built a production facility in 2010 complete with a new destemmer/crusher, larger red wine fermenters, and a red wine bladder press. The improvements greatly enhanced our ability to produce fine red wines, and this was one of the first of the new red wines. Enjoy this red with big juicy steaks, aged cheddar cheeses, and without too many friends, so you don't have to share!

Serving Temperature: 64°F

Cellar Life: 5-10+ years

Appellation: Sierra Foothills, CA

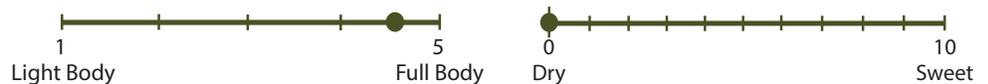
Residual Sweetness: 0.0%

Alc. By Volume: 14.5%

Product UPC: 728284010910



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OUR MISSION:

To create an innovative and diverse wine experience.

