

Cabernet Sauvignon- Malbec



DESCRIPTION:

Opulent with warm aromas of blackberry jam, plum, and cassis. Subtle notes of toasted oak and vanilla marry with earthy flavors of rich black currant and a hint of molasses cookie on the 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, malo-lactic 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. Two of our most flavorful reds, Cabernet Sauvignon and Malbec were combined before barrel-aging to perfection.

PAIRINGS:

Enjoy with grilled chorizo, lasagna, or barbequed lamb. This wine also pairs nicely with Manchego, Gouda, Cheddar, and Blue cheeses.

INSPIRATION:

This wine was inspired to be the finest meritage style red available. Cabernet Sauvignon-Malbec was produced in a very small batch for those who are particular wine connoisseurs.

Serving Temperature: 64° F

Cellar Life: 5-10 years

Appellation: California

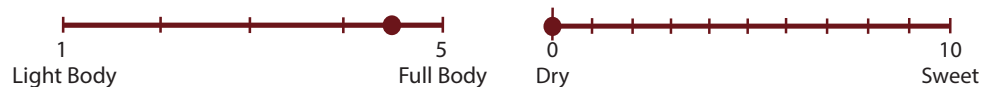
Residual Sweetness: 0.0%

Alc. By Volume: 13.9%

Product UPC: 728284010262



SEE ONLINE



OUR MISSION:

To create an innovative and diverse wine experience.

