

Coastal Cab



DESCRIPTION:

Enjoy aromas of black currant and vanilla with a hint of spicy black licorice. A food friendly red with luscious flavors of black cherry and plum. Silky fruit tannins lead into a smooth, yet crisp 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. Cabernet Franc wine is then blended with Merlot and Zinfandel to give a slight smoothness.

PAIRINGS:

Enjoy with an Italian red sauce, roasted foods, grilled foods, and delicate cheeses. Try with grilled portobello mushroom burgers or a roasted, stuffed pork loin.

INSPIRATION:

Since most wine drinkers don't eat a big steak every night of the week, a food friendly red that can pair with everything from roast duck to spicy Italian red sauce dishes comes in handy. We wanted to create a soft, luscious red blend that would fit the food bill and grow to become a great everyday wine. Enjoy this high value & low cost wine often!

Grapes: Cabernet Franc, Merlot, Zinfandel

Serving Temperature: 64°F

Cellar Life: 3-5 years

Appellation: California

Residual Sweetness: 0.0%

Alc. By Volume: 13.4%

Product UPC: 728284001598



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OUR MISSION:

To create an innovative and diverse wine experience.

