

Red Mountain Cabernet Sauvignon



DESCRIPTION:

Dark cherry notes with vanilla and warm caramel lead into dense flavors of black fruit and elegant toasted oak.

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.

PAIRINGS:

Save this wine for a succulent steak on the grill, or try it with a good old-fashioned pot roast for a real treat!

INSPIRATION:

Red Mountain is the smallest growing region in Washington State, and is known for extremely hot days and cool nights. This ideal micro-climate results in some of the best Cabernet grapes on the West Coast.

Serving Temperature: 64°F

Cellar Life: 10+ years

Appellation: Red Mountain, WA

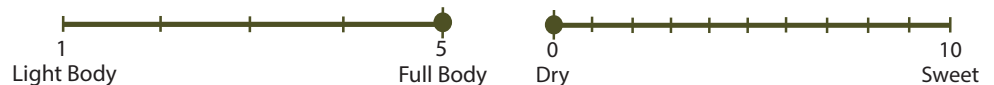
Residual Sweetness: 0.0%

Alc. By Volume: 13.8%

Product UPC: 728284001949



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To create an innovative and diverse wine experience.

