

Barrel Select Cabernet Sauvignon



DESCRIPTION:

Strong aromas of cherry, cigar tobacco and oak. This medium-bodied wine has fruity flavors of cherry and blueberry along with subtle flavors of oak and mineral. Medium tannins lead into a smooth and long lasting finish.

PRODUCTION METHOD:

Hand-picked grapes are destemmed, crushed, and 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:

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:

Every few years an outstanding vintage is allowed extended time in oak. Six of the best Sierra Foothills barrels from this vintage were set aside to gain an additional year in barrels, then blended to create this one-time offering.

Serving Temperature: 64°F

Cellar Life: 5-10+ years

Appellation: Sierra Foothills

Residual Sweetness: 0.0%

Alc. By Volume: 13.9%

Product UPC: 728284001857



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OUR MISSION:

To create an innovative and diverse wine experience.

