



2018 Cabernet Sauvignon – Barrel Select Reserve

Alexander Valley

Harvest September, 2018

Fermentation The grapes were hand-harvested and fermented with native yeast in stainless steel tanks. The resulting wine was aged for 36 months in French oak barrels and bottled unfiltered

Composition 100% Cabernet Sauvignon

Analyses

pH	3.71
Acidity	.60 grams/100 ml
Alcohol	14.5%
Sugar	.02%

Production 199 cases

Cellaring Recommended cellaring time 1 to 10 years; Optimal storage temperature 55-60 F (13-16 C)

Retail Price \$54.00

Tasting Notes:

Classic Cab aromas of black cherry and currant are woven with hints of cigar box and subtle baking spices. The round mouthfeel quickly reveals a core of bright, rich cherry layered with cedar, dark plum and vanillin oak. Supple, dusty tannins and integrated oak caress the flavors and provide the framework for this delicious, balanced wine. Drinkable now, but will continue to evolve with additional bottle aging. Pair with venison chops with pan-roasted butternut squash and braised shallots, or veal Parmesan with garlic mashed potatoes.