



2013

Cabernet Sauvignon

BARREL RESERVE

DRY CREEK VALLEY

SONOMA COUNTY

GOLD MEDAL • 91 POINTS

2017 Critics Challenge International Wine Competition

GOLD MEDAL

2016 International Women's Wine Competition

WINEMAKER'S NOTES

Our winemaking protocol demands separate small carefully temperature regulated fermentations providing optimal treatment for each Cabernet clone. These wines are carefully pressed direct to barrel and are aged separately in 100% French barrels until rigorous blending trials the Spring before Summer bottling. Each individual barrel is tasted for uniqueness and two barrels expressing the best and most complex French oak aromas and flavors and contributing the best of Cabernet varietal characteristics are selected for this sumptuous Barrel Reserve.

COMPOSITION	100% Cabernet Sauvignon
VINEYARD	Tzabaco Rancho Vineyards, Dry Creek Valley
APPELLATION	Sonoma County
BARREL AGEING	22 months in 100% French oak
ALCOHOL	14.4%
TA	6.1 g/L
PH	3.74
PRODUCTION	50 cases

TASTING NOTES

After cellar aging for several years, this classic Cabernet shines brightest after decanting for at least 30-60 minutes. Aromas of dark berries mingle with hints of forest floor. The velvety entry reveals concentrated flavors of cassis and blackberry with traces of cigar box and violets. Dark cherry, creamy dark chocolate and coconut gracefully appear mid-palate as the flavors merge, deepen and expand into the long finish. The fully integrated fine-grained tannin and oak framework offers gentle support for this lovely wine. [Updated September 2019]

FOOD PAIRING SUGGESTIONS

Try pairing this delicious Cab with rosemary beef tenderloin with a blackberry red wine reduction, duck breasts with a red wine kumquat sauce or a classic cassoulet.