



2015

Cabernet Sauvignon
DRY CREEK VALLEY
SONOMA COUNTY

GOLD MEDAL • 93 POINTS

2019 Los Angeles International Wine Competition

DOUBLE GOLD MEDAL

2018 San Francisco International Wine Competition

WINEMAKER'S NOTES

Our winemaking protocol demands separate small carefully temperature regulated fermentations for each varietal providing optimum treatment for each of our four Cabernet clones. These wines are carefully pressed direct to barrel and are aged separately until rigorous blending trials the Spring before Summer bottling. Each individual barrel is tasted for uniqueness and provides an essential blend diversity that typifies our wines as well as an exceptional 22 month ageing period.

COMPOSITION	98% Cabernet Sauvignon, 2% Petit Verdot
VINEYARD	Tzabaco Rancho Vineyards, Dry Creek Valley
APPELLATION	Sonoma County
BARREL AGEING	22 months in 100% French oak
ALCOHOL	14.4%
TA	6.3 g/L
PH	3.83
PRODUCTION	110 cases

TASTING NOTES

Enticing deep-set aromas of cassis and juicy boysenberry weave through notes of forest floor. The first sip reveals an opulent, balanced Cabernet with round, rich edges. A concentrated core offers seductive flavors of blackberry, black currant, and black cherry mingled with hints of black pepper, eucalyptus, and cedar. The long finish provides a glimpse of fine-grained oak structure, along with traces of dark chocolate and violets.

FOOD PAIRING SUGGESTIONS

Our 2015 Cabernet Sauvignon is an ideal wine to pair with Roasted Loin of Veal with Garlic, Shallots and Mustard Gravy served with potatoes puree, or a classic duck confit — we're certain Julia Child would adore this pairing.