



## TRAILBLAZING CENTRAL CABERNET SAUVIGNON

### 2021 CABERNET SAUVIGNON CENTRAL COAST

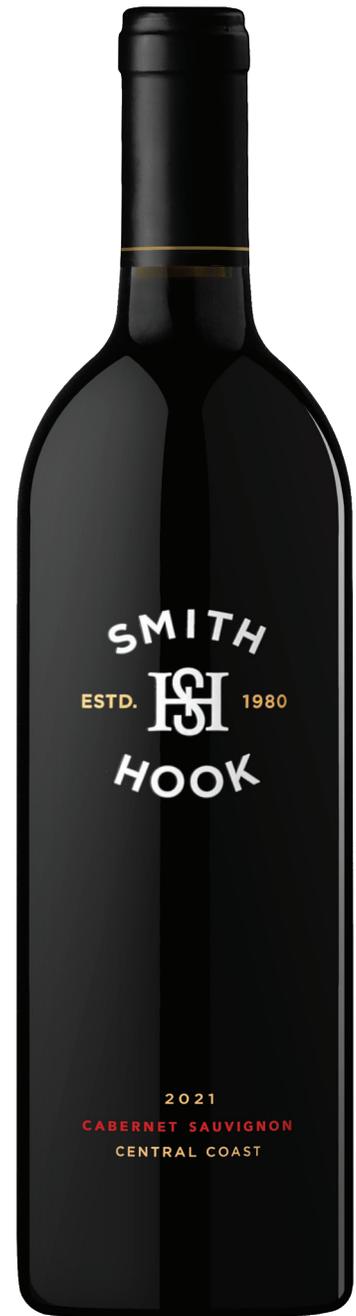
#### GROWING SEASON & VINEYARD DETAILS

This Cabernet Sauvignon is sourced from vineyards in San Antonio Valley, Hames Valley and Paso Robles AVAs in the Central Coast, where consistently warm sunny days are followed by cool breezes from the Pacific Ocean at night. While below average winter rainfall led to some light early spring irrigation, the 2021 growing season continued with favorable warm spring weather that aided vines to reach max canopy height. Summer temperatures heated up and slowed down vine growth as vines transitioned into fruit development. Weather leading into harvest was relatively cool and uneventful. Moderate day temperatures and cool nights ensured extended hang times, which resulted in wines with great structure, round mouthfeel, and balanced flavors.

#### TASTING NOTES

Aromas of bing cherry, blackberry and cassis with hints of chocolate mocha and caramel. The palate is full-bodied and rich with flavors of ripe berries and dark fruit, supported by silky tannins and notes of vanilla marshmallow and layers of spice on a complex, long finish.

Pairs perfectly with bacon wrapped fillet mignon, fettuccine bolognese or chocolate mousse cheesecake.



#### TECHNICAL DATA

COMPOSITION	APPELLATION	HARVEST BRIX	COOPERAGE	ACIDITY	PH	ALCOHOL
100% Cabernet Sauvignon	32% San Antonio Valley 30% Paso Robles 24% Hames Valley 14% Arroyo Seco	26.5-27°	Aged 18 months in 60% new French oak	6.4 g/L	3.83	14.8%