



2020 CABERNET SAUVIGNON MENDOCINO COUNTY

WHAT YOU'LL TASTE

Complex inviting aromas consist of dark black/blue fruits, plum, freshly cracked black peppercorns, and notes of licorice. Flavors of this wine include lightly toasted oak, dark ripe plum, pomegranate, and cherry Kirsch liqueur.

WHAT TO SERVE

While it's no secret that grilled red meats are a classic match for this varietal, there are other dishes that can bring out the most in a Cabernet Sauvignon. Hearty stews or braised dishes like beef bourguignon or coq au vin work wonders with this wine's tannic structure. Meanwhile, aged and hard cheeses like cheddar, gouda, or Parmigiano Reggiano can help balance out the wine's acidity and amplify its fruit flavors.

APPELLATION: Mendocino County

VARIETAL: Cabernet Sauvignon

HARVESTED: September 2020

BOTTLE DATE: December 2023

PRODUCTION: 206 Cases

ALCOHOL: 14.5%

pH: 3.55