

Butternut



Cabernet Sauvignon

VINTAGE: 2017

ALCOHOL: 14.5%

APPELLATION: California

pH: 3.80

TA: 6.13 g/L

GRAPES

92% Cabernet Sauvignon, 5% Merlot, 3% Petite Verdot

FERMENTATION

Temperature control fermentation to extract color and tannin

AGING

Aged 7 months on French oak

AROMATICS

Black cherry, plum, tobacco, and leather with a hint of vanilla

PALATE

Dark chocolate and round tannins linger on the finish

FOOD PAIRING

Braised Beef Short Ribs with Roasted Brussel Sprouts and Potatoes, Dark Chocolate Fondue with Strawberries, Biscotti, and Pound Cake.

Nutritional Info. Available Upon Request