

Butternut

Butter Yourself Up



Cabernet Sauvignon

VINTAGE: 2020

ALCOHOL: 13.5%

APPELLATION: California

pH: 3.94

TA: 6.15 g/L

GRAPES

100% 2020 California Cabernet Sauvignon

FERMENTATION

Temperature control fermentation to extract color and tannin
10-14 days on the skins

AGING

Aged 6 months in stainless steel, then on French and American oak.

AROMATICS

Ripe, juicy boysenberry, black cherry, and currants with undertones of cassis further intertwined with white pepper and layers of espresso and mocha.

PALATE

On entry, a burst of ripe blackberries will greet the senses. The mid-palate gives way to soft velvety tannins with a long lingering finish.

FOOD PAIRING

Short Ribs Braised with Mushrooms, Tomatoes Grilled Pork Tenderloin or Chocolate Mousse

Nutritional Info. Available Upon Request