



Cabernet Sauvignon

Wine Specs

Varietal : Cabernet
Sauvignon

Alcohol %14.4

Fermentation: The grapes were destemmed into 2 ton open top fermenters without sulfur. Native primary fermentation began within four days. The wine was pumped over twice daily for first week then decreased to once daily. Upon completion of primary fermentation (14 days) the wine was pressed to tank then racked to barrel after settling overnight.

Ingredients: Hand harvested, organically farmed grapes, indigenous yeast, naturally occurring lactic acid bacteria and minimum effective SO₂ Tasting.

Note: Deep garnet in color. Aromas of Blackberry, current, violet, spice, black cherry. On the palate a refreshing lighter quality to Cabernet with soft tannins, juicy blackberry, cherry, and a touch of spice to add to the finish.