

dough

2019 Cabernet Sauvignon NORTH COAST | california

the regions

The North Coast AVA spans six winegrowing counties—including Sonoma, Napa and Mendocino—all influenced to a degree by the Pacific Ocean and offering a wide range of microclimates. For this release, the Cabernet Sauvignon was grown in Mendocino, an area that is divided into 6 smaller sub regions.

winemaker notes

“Mendocino fruit provides the backbone for this expressive Cabernet Sauvignon. To fully extract color and tannins, the juice was left in contact with the skins for an extended maceration period, drawing layers of aroma and flavors from the fruit while giving this wine its elegant depth and body across the palate.”

— Winemaker Heidi Bridenhagen

aromas

- Persistent dark fruit, predominant black cherry and blackberry
- Undertones of brown sugar, coffee, cedar and a hint of tobacco

flavors

- Expressive black cherry, blackberry, plum, blueberry and licorice
- Firm tannin entry opens to a broad mid-palate

dough pairings

- This versatile Cabernet Sauvignon is at home with classic pastry-wrapped Beef Wellington, or a piled-high tri-tip sandwich on grilled sourdough.

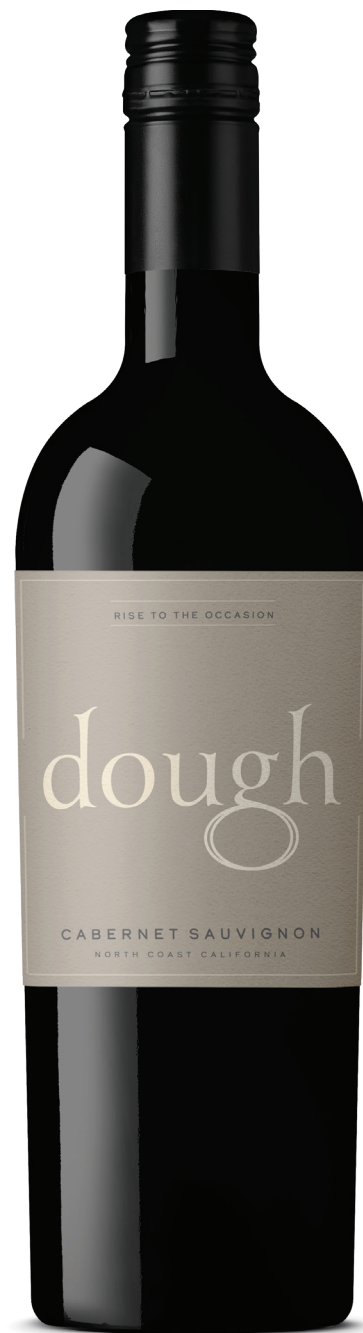
technical information

The wine was stainless steel fermented on skins, with daily maceration to extract color and tannin. It underwent 100% malolactic fermentation, and exhibits gentle oak influence.

ABV: 14.9%

AVA: Mendocino, California

Varietal: 100% Cabernet Sauvignon



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