

# 2018 CABERNET SAUVIGNON *Reserve*

**Harvest Date**

October 2018

**Alcohol**

14.1%

**Brix at Harvest**

24.8

**Total Acidity**

.73/100ml

**Final PH**

3.74

**Residual Sugar**

0

**Composition**

95% Cabernet Sauvignon

5% Cabernet Franc

**Release Date**

9/28/20

195 cases produced

**\$38**

**Vineyards**

High Country and  
Bookcliff Vineyards  
Palisade, Colorado

**Fermentation and Aging**

Fermented with three different yeasts and aged in American and French oak for 20 months

**Winemaker Notes**

Full body with dark cherry, black currant, ripe plum, and blackberry, with mocha tones and toasted oak. Firm tannins and a nice, long finish.

**Food Pairing**

Great with lamb, beef, buffalo, and wild game. Strong cheeses and chocolate are best with this classically varietal cab

Best Food Pairing-Thick, juicy steak

