

2018 CABERNET SAUVIGNON

Harvest Date

October 2018

Alcohol

14.1%

Brix at Harvest

23.7

Total Acidity

.62/100ml

Final PH

3.72

Residual Sugar

0

Composition

100% Cabernet Sauvignon

Release Date

9/28/20

528 cases produced

\$32

Vineyards

High Country and
Bookcliff Vineyards,
Palisade, Colorado

Fermentation and Aging

Fermented with two different
yeasts and aged in American oak
for 14 months

Winemaker Notes

Ripe plum, black and red berries
on the nose and palate. Sweet
reception and pleasant mouthfeel.
Hints of mocha, caramel, and
toasted oak. Bright 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

