



# cultivar

CABERNET SAUVIGNON  
NORTH COAST

2019

## 2019 Vintage Notes

The 2019 growing season began with heavy rains in March and April, which cultivated robust cover crops that organically enriched the soil with an abundance of nutrients. Harvest began in mid-August with a brief heat spike that growers, vineyard managers, and their crews expertly handled. The mild finish to the season, which is ideal for grape growers and winemakers alike, helped to preserve freshness and finesse in the fruit and contributed to what shaped up as a memorable vintage.

## 2019 Cultivar North Coast Cabernet Sauvignon

Luscious and enticing is the best way to introduce the current bottling of our "Gold Label" Cabernet. The bright, brick color is more reminiscent of an aged Cabernet, but the aromas of toasted oak, tobacco, and pepper are vibrant and young. On the palate, this 100% Cabernet Sauvignon explodes with dark cherry, blueberry, root beer, and sarsaparilla, then finishes with bright flavors of exotic spices, cedar, and a hint of cassis. Beautiful tannins create a firm but opulent structure, while aerating or decanting reveals even greater complexity.

This medium bodied wine is built for pleasure and food. Pair with a grilled cheese burger or discover just how versatile this wine can be with black truffle fettuccini, bison meatloaf, or elk chops.

## Varietal

100% Cabernet Sauvignon

## Appellations

North Coast (Napa Valley, Lake County, Sonoma, Mendocino)

## Barrel Aging

12 months, 100% French Oak, 20% New French Oak

## Alcohol

14.3%

