



**2020 Reserve Cabernet
Sauvignon
Sierra Foothills**

Wine Specs

85% CABERNET SAUVIGNON

15% MERLOT

14% ALCOHOL



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Tasting Notes

This wine releases layers of aromas as it aerates, including oak spice, cedar, cinnamon candy, violets, and licorice root, all backed by a core of ripe blackberry. Round, juicy, dark berry and plum flavors surround a strong central tannic backbone from start to finish. You'll enjoy this wine's mouth coating tannins and medium-full body with lingering tart cherry flavors.

Winemaking Notes

The 2020 vintage was hot during harvest and overall produced big but soft wines that are not too grippy. This classic California cabernet sauvignon grew in a vineyard that is dry farmed with sandy, well drained soils. The specific clonal selection of cabernet sauvignon is clone 8, which is known for its excellent fruit characteristics, deep pigment, and strong tannic profile.

We destemmed the fruit but did not crush it, and whole berry fermented this wine for 14 days with a Bordeaux yeast. After fermentation we lightly pressed the wine off the skins so as not to extract too much harsh tannin, as we were looking for a round and lush mouthfeel to balance the ample body of the wine. The pressed wine went straight to barrel to age for 20 months before bottling.

Food Pairing

Pair Cabernet Sauvignon with rich, hearty, and bold flavors. Steaks like a marinated ribeye are always a good idea, as are gourmet burgers, meatballs, brisket, short ribs, and stroganoff. Pair with flavorful cheeses like aged cheddar, gouda, or gorgonzola. Great vegetarian pairings include mushroom pizza, marinated and grilled portobella mushrooms, mushroom risotto, eggplant parmesan, and a hearty veggie chili.