2023 Reserve Cabernet Sauvignon

North Coast

1850 WINE CELLARS

We craft California wines inspired by the land, the legacy, and the laid-back spirit of the Golden State. Rooted in the Sierra Foothills, our wines are grown sustainably, harvested by hand, and made for those who live life outdoors from backcountry trails to fireside dinners under the stars. Rustic by nature. Refined by craft. Welcome to the new frontier of California winemaking.

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:

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 18 months before bottling.

AGING:

Aged for 18 months in 50% new French oak barrels, 25% new American oak barrels, and 25% was unoaked

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.

WINE SPECS:

100% CABERNET SAUVIGNON

14.2% ALCOHOL

1,275 CASES PRODUCED

$40 PER BOTTLE

ACCOLADES

GOLD MEDAL, SAN ANTONIO STOCK SHOW & RODEO WINE COMPETITION

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