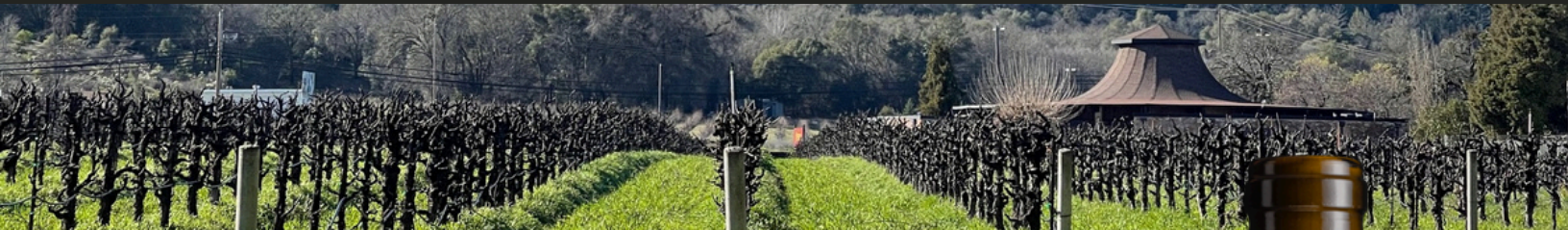




# 2022 RESERVE CABERNET SAUVIGNON



## CABERNET SAUVIGNON

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### TASTING NOTES

The cabernet sauvignon fruit for this wine was handpicked from both our 50-acre vineyard site located at our winery in Redwood Valley, CA as well as our home ranch, Redwood Valley Vineyards.

After completing primary and secondary fermentation, this wine was gently racked into barrels where it rested for 18 months before final blending. Aged in 30% new French and American oak, balance in neutral barrels.

This wine is deep ruby in color with aromas of black cherry, anise, toffee and mocha. Flavors of roasted nuts and dark cassis are followed by a smooth, well-balanced mouthfeel. Rich, creamy hints of baked blackberry pie are elegantly supported by medium, supple tannins. Its dense and concentrated fruit underscores the wine's potential for evolution; expect even greater grace and finesse to develop over the next 1 to 3 years.

**APPELLATION:** Mendocino

**SOURCE OF GRAPES:** Estate grown, certified organic cabernet sauvignon from winery vineyards (80%) in Redwood Valley and home ranch, Redwood Valley Vineyards (20%).

**PROPRIETOR:** Martha Barra

**WINEMAKER:** Randy Meyer

**VINEYARD MANAGER:** Roberto Gonzalez

**PRODUCTION:** 800 cases

**ALCOHOL:** 14.5%

**pH:** 3.60 / **RS:** .22 grams/100 ml

**TA:** .60 grams/100 ml

**VARIETAL COMPOSITION:** 100% cabernet sauvignon

**AGING:** 18 months / 30% new French and America oak, balance in neutral barrels

**COOPERS:** Radoux, Francois Freres, Nadalie, Tonnellerie 'O

**PACKAGING:** Bottle weight without cork = 493.19.80 grams / Cork-recyclable and made from renewable plant-based materials derived from sugarcane



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