



Cabernet Sauvignon



Vintage: 2014

Appellation: New York

Residual Sugar: 0%

Alcohol: 12%

Varieties: Cabernet Sauvignon (87%) Petit Verdot (7%) Merlot (5%), Cab Franc (1%)

Winemaking/Ferment Notes: Our 2014 Cabernet Sauvignon grapes achieved optimum ripeness resulting in a balanced, food-friendly wine. The nose opens with green peppers, spices and a touch of earthiness. The wine is aged with a blend of French and American oak barrels. Enjoy the Cabernet Sauvignon on its own or pair with foods of your liking.

Cases: 179 (750ml), 80 (1.5l)

Cellaring potential: 3-5 years

pH: 3.54

TA: 5.7 g/L

Vineyard(s): Various vineyards

Harvest Date: 10/13/14

Oak Aging: Aged for 16 months in French, American and Hungarian oak from Zemplen. Canton, Francois Freres and Remond. All barrels are second and third use and medium toast.

Food pairing(s): New York steak strip; Filet Mignon; Pasta with tomato sauce; Red cabbage