



Cabernet Sauvignon



Vintage: 2017

Appellation: New York

Residual Sugar: 0%

Alcohol: 12%

Varieties: Cabernet Sauvignon (20%), Petit Verdot (9%), Cabernet Franc (4%), Lemberger (4%), Syrah (2%), Merlot (1%)

Winemaking/Ferment Notes: These 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. Enjoy the Cabernet Sauvignon on its own or pair with foods of your liking.

Cellaring potential: 3-5 years

pH: 3.76

TA: 6.53 g/L

Vineyard(s): B&L Farms

Harvest Date: 10/24 - 30/17

Oak Aging: Aged for 19 months in French and Hungarian oak from Francois Freres, Zemplen, Taurensaud, La Crema, and World Cooperage

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