

# Cabernet Sauvignon



**Vintage:** 2015

**Appellation:** New York

**Residual Sugar:** 0%

**Alcohol:** 12%

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

**Winemaking/Ferment Notes:** Our 2015 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:** 200 (750ml)

**Cellaring potential:** 3-5 years

**pH:** 3.16

**TA:** 6.81 g/L

**Vineyard(s):** Various vineyards

**Harvest Date:** 10/25/15

**Oak Aging:** Aged for 15 months in French and Hungarian oak from Zemplen and Francois Freres. 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