

SIERRA DEL MAR VINEYARD 2018 CABERNET SAUVIGNON CENTRAL COAST

The color of this generous Cabernet is medium plum with brick red tones. The aromas are ripe with deep blueberry and huckleberry notes followed by black cherry notes. The palate enters with rich cassis and vanilla and backed by plush plum and spice notes with black pepper and clove.

The grapes for this wine come from cool climate grapes grown in southern Monterey and northern San Luis Obispo County including Paso Robles. Mornings are dotted with coastal fog where the cold mornings balance the warm days. We pick the grapes when once fully developed and ripened in the morning when the vineyard is cool and the grapes are cold. This makes it a little challenging to sort them at 7am on the crush pad, but worth the effort.

After a 2 day cold soak we ferment these Cabernet lots over 3 daily pumpovers prolonging the skin contact until 14 days have elapsed. We then rack each onto French oak and put the wines through Malo-Lactic fermentation. Once the wines are racked, sulfured and laid to rest in 2 year old French oak for a period of 16 months. During its life in the cellar it is racked 3 times. Once the final blend has been made the final rack combines our selection of each vineyard and these qualities are clearly expressed in the bottle.



FOOD PAIRINGS ▼

This accessible Cabernet Sauvignon is a natural with thin crust pizzettas with wild mushrooms, goat cheese and a balsamic glaze, topped with roasted pine nuts. Excellent with Carne Asada Street tacos with steamed corn tortillas and salsa verde topped with diced napa cabbage tossed in a champagne vinaigrette.

TECHNICAL NOTES ▼

Varietal Composition:.....100% Cabernet Sauvignon
Appellation:..... 60% Monterey, 40% Paso Robles
Winemaker:..... Richard Bruno
Alcohol:..... 13.5%
TA:.....6.01g/L
pH:..... 3.65
Aging:..... 16 months in a combination of
new and used French Oak
Production:.....1,200 cases