

VINUM CELLARS

499 Devlin Road
NAPA CA 94558
P. 707.254.8313
F. 707.254.8314
vinumcellars.com



SIERRA DEL MAR VINEYARD 2019 CABERNET SAUVIGNON, California

Vineyard and Winemaking Facts: The grapes for this wine come from Lodi in the Northern Interior Valley which is well known for structured, value Cabernet Sauvignons and cool climate grapes grown in southern Monterey and northern San Luis Obispo County including Paso Robles. Mornings are dotted with coastal fog which balance the warm days with cold mornings. We pick the grapes when very ripe, fully developed 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.

Tasting Notes: The color of this generous Cabernet is medium plum with brick red tones. The aromas are ripe with cassis and black cherry and subtle vanilla notes. The palate enters with dried cherry, cranberry, cinnamon and clove spices and backed by blackberry/strawberry flavors.

Food Pairings: This accessible Cabernet Sauvignon is a natural with thin crust pizzerias 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 with diced napa cabbage tossed in champagne vinaigrette.

Varietal Composition.... 100% Cabernet Sauvignon
Appellation..... 60% Lodi, 40% Paso Robles
Winemakers..... Richard Bruno, Chris Condos
Alcohol..... 13.2%
Barrel Aging16 months in a combination of new and used French Oak
TA..... 5.97g/L
pH..... 3.69
Production..... 1,100 cases

