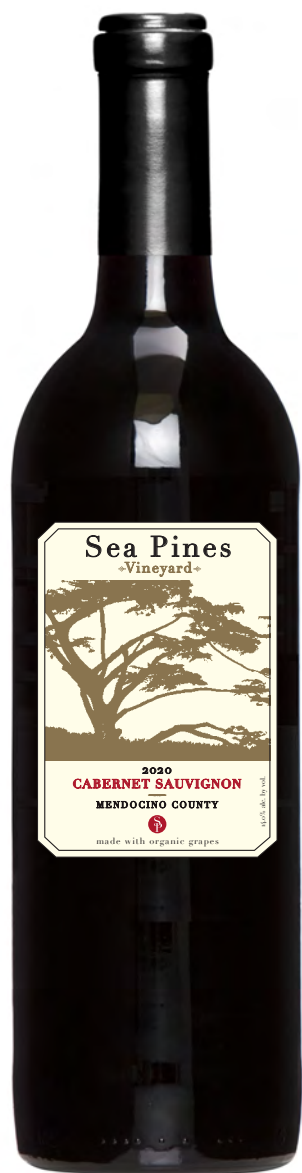


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SEA PINES VINEYARD 2020 CABERNET SAUVIGNON, Mendocino County Made with Organic Grapes

Sea Pines Vineyard is a coastal brand made from certified organic grapes. The brand came to be from years of building relationships with the best coastal growers in California who share our passion for sustainability and whole value Organic Wine-growing. Currently we offer a Sauvignon Blanc and a Cabernet Sauvignon, but plan to expand the range as we are able to find new grape sources. Sea Pines are found along California's coast line from Monterey through Carmel, Marin, Sonoma and Mendocino Coasts and signify cooler climates as these trees showcase the windy climate with its Bonsai-type architecture formed from breezy climates.

Vineyard and Winemaking Facts: This organically grown Cabernet Sauvignon is from Cox Vineyard in Ukiah within Mendocino County. This vineyard has been certified organic for over 30 years and farmed by Chuck Vau. The vineyard is a steep hillside vineyard with volcanic red soils perfect for drainage typically limiting yield. This stunning vineyard is 1,800 – 2,000 feet above sea level. The 2020 vintage was a good crop and in a NON-fire year for Mendocino County which produced cosmetically perfect, loose clustered grapes with no raisins or rot of any kind. The grapes were hand harvested early morning and delivered to the winery shortly after where the grapes were gently destemmed and transferred into tank where the must cold soaked for 72 hours with pumpovers 3 times daily. After yeasting the must the pumpovers continued and fermentation completed in 11 more days for a total of 14 days on the skins. The wine was separated from the skins through pressing and then transferred into 2 year old French Oak barrels where the wine was allowed to age for 18 months. The result is a wine that is supple and integrated in its oak profile while full expression is given to the fruit.

Tasting Notes: The color of this intense Cabernet Sauvignon has a deep cranberry, purple hue with excellent viscosity that coats the glass with long legs indicating the high level of extraction. The nose is very intense with cherry vanilla and ripe blackberry notes which carry into the palate by way of additional blue fruit. The palate is mouth coating and rich with intense huckleberry and blueberry notes with subtle spice and toasted vanilla. The finish is complete with solid blue fruit notes and silky texture as well as mouth filling tannins from both the Cabernet fruit and the extended time in barrel.

Food Pairings: This ripe and rich Cabernet Sauvignon pairs really well with a salt and pepper grilled New York steak and served with rosemary roasted fingerling potatoes and a mesclun of greens.

Varietal Composition...	Cabernet Sauvignon
Appellation.....	Mendocino County
Winemakers.....	Chris Condos & Richard Bruno
Alcohol.....	14.1%
Barrel Aging.....	100% French Oak, 2nd use barrels for 18 months
TA.....	6.0g/L
pH.....	3.46
R.S.....	Dry
Production.....	1,500 cases