SPRING STREET 2016 Cabernet Sauvignon, Paso Robles

This dark plum colored Paso Robles Cabernet is rich in cassis aromas and ripe black cherry. This carries through on the palate with fleshy and leathery tones unfolding with ripe plum, huckleberry, dark roast coffee bean and subtle clove. The finish is full with silky tannins from the French oak as well as the concentrated mouthfeel of the low yielding Paso Robles Cab grapes used to make this fine wine.

TASTING NOTES

While excellent on its own this wine pairs well with any grilled steak topped with sautéed wild mushrooms and best with roasted fingerling potatoes and sautéed baby spinach. We've had this with Black Forrest cake and Cuban cigars with great delight.

TECHNICAL NOTES

Varietal Composition:	100% Cabernet Sauvignon
Appellation:	Paso Robles
Winemakers:	Richard Bruno & Chris Condos
Alcohol:	13.9%
TA:	5.90g/L
pH:	3.78
RS:	0.13g/L (dry)
Aging:	Barrel aged in 2 year old French oak for 18 months
Production:	1,200 cases

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