

BARREL BURNER

Tasting Panel
92
Points



CABERNET SAUVIGNON

VINTAGE: 2016

APPELLATION: *Paso Robles*

ALCOHOL: 13.0%

OAK REGIMEN: *French & American Oak*

HARVEST DATE: *Sept. 26 to Oct. 24, 2016*

pH: 3.70

TA: 5.9 g/L

Winemaker Notes

Our Paso Robles Cabernet Sauvignon is a powerful example of Cabernet from California, leading with enticing aromas of brambly fruit, cassis and vanilla. On the palate, ripe dark fruit flavors are accented by hints of toasted oak and subtle savory notes. Balanced tannins and a full-bodied structure add to the pleasurable mouth-feel, further enhanced by the wine's long, lingering finish. An all-around great choice for charcuterie or hearty foods like grilled burgers and prime rib, this rich, fruit-forward wine proves that Cabernet is the king of California.

Production Method

The grapes entered the winery as cold as possible to preserve quality by being harvested at night. The grapes were destemmed and gently moved to tank, where they cold soaked for anthocyanin extraction from the grape skins. The grapes were naturally fermented, and pressed off when sugar levels went dry. The wine was cellared in topped up vessels for 12 months before bottling.

