





Kevin Willenborg, Winemaker

## Cabernet Sauvignon

The fruit for our 2022 Cabernet Sauvignon was selected from three of our estate vineyards in Paso Robles — Creston Valley, Huerhuero and Bear Valley. HuerhueroVineyard, in the hilly terrain between the El Pomar and Geneseo Districts, benefits from the moderating Pacific breezes and limiting calcareous subsoils. Creston Valley Vineyard has picture perfect high terrain, southern exposure and shallow soils with noticeable granulated limestone. Bear Valley Vineyard is located 14 miles from the Pacific Ocean and has high elevations, which produces small, flavorful berries. All of these vineyards produce Cabernet Sauvignon with an overall balance of expressive flavors and structure.

All the blocks were picked in the early morning to ensure quality and integrity of the berries. The fruit was further sorted at our state-of-the-art winery, gently destemmed, optically berry sorted and crushed into temperature-controlled stainless steel tanks. Pump overs took place regularly to enhance color and help extract tannins from the skin. The wine was aged in French, Hungarian and American oak barrels for added nuances and complexity. After 8 months of aging and extensive blending trials, a bit of Petit Verdot was added to enhance structure. The final blend was then aged in barrels for an additional 12 months to fully integrate before bottling.

## Tasting Notes

COLOR: Dark ruby/garnet

AROMA: Cassis, cherries and notes of licorice along with hints of cedar, mocha and coriander spice

TASTE: Full-bodied with red and dark fruits, mocha and a rich finish

## Technical Notes

HARVEST DATES	$Brix^\circ$	VINEYARD	VARIETY	BLEND
08.31.22 - 10.24.22	25.7	Huerhuero	Cabernet Sauvignon	50%
		Creston Valley	Cabernet Sauvignon	37%
		Bear Valley	Cabernet Sauvignon	1%
		Huerhuero	Petit Verdot	12%

AGING: 20 months in French, Hungarian and American oak barrels

BOTTLING DATE: 06.06.24 - 06.18.24

 $\begin{array}{lll} \text{CASES PRODUCED:} & \text{19,118} \\ \text{ALCOHOL:} & \text{14}\% \\ \text{PH:} & \text{3.71} \\ \text{TOTAL ACIDITY:} & \text{5.5 g/L} \end{array}$ 

