

HAYES VALLEY CABERNET SAUVIGNON

VINEYARDS AND HARVEST

Vineyards: Sourced from premier wine growing regions throughout CA

Harvest Date: September 15 - October 31

Average Brix at Harvest: 25.0

pH: 3.65

TA: 0.67

RS: 0.09

WINEMAKING

Hand-harvested and hand-sorted

Cold soaked for 72 hours

Pumped over 3 times a day during peak fermentation

AGEING AND BLENDING

25% New French Oak, 65% Neutral French Oak, 10% Neutral American Oak
12 months on Oak

Blend: 75% Cabernet Sauvignon, 15% Merlot, 10% Zinfandel

BOTTLING

Bottle Date: September 12, 2017

Alcohol: 13.5%

FOOD PAIRINGS

Blue cheese burger. Rosemary braised lamb shanks. Filet mignon with Cabernet Sauvignon demi-glace.

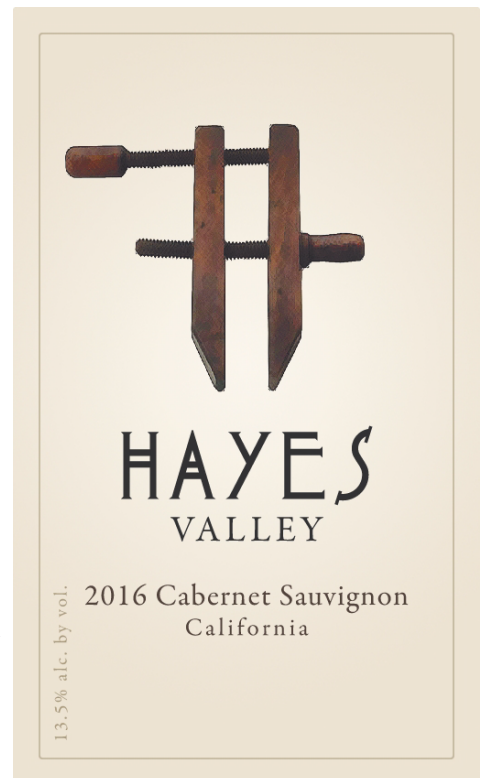
TASTING NOTES

Color: Bright purple and with light rim.

Aroma: Bell peppers, vanilla and currant. Blackberries and sage.

Flavors: Black currants and fresh mint. Earthy notes, dried fruit.

Structure: Medium acidity, medium to high tannin. A smooth finish.



FAMILY-OWNED • CERTIFIED SUSTAINABLE

www.hayesvalleywine.com