

HAYES VALLEY CABERNET SAUVIGNON

VINEYARDS AND HARVEST

Vineyards: 92% Estate, 8% Scheid Vineyards

Harvest Date: September 15 - October 30

Average Brix at Harvest: 24.5

pH: 3.48

TA: 0.69

WINEMAKING

Handpicked and hand-sorted

De-stemmed to closed top tanks

Cold soaked for 72 hours

Inoculated and pumped over 3 times daily

Pressed off the skins

AGEING AND BLENDING

12 months on 30% New French Oak, 10% Neutral American Oak,
60% Neutral French Oak

Blend: 75% Cabernet Sauvignon, 25% Merlot

BOTTLING

Bottle Date: September 12, 2016

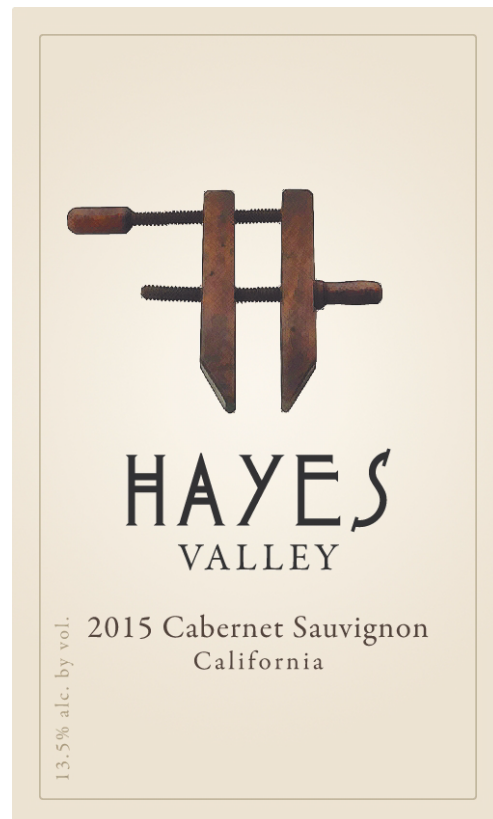
Alcohol: 13.5%

FOOD PAIRINGS

Beef Dishes (New York Steak with Gorgonzola Butter, Prime Rib, Grilled Filet), Grilled Lamb with Mushrooms, Chocolate Brownies with Walnuts or Pecans, Blue Cheeses (Camembert, Aged Jack, Parmesan, Gorgonzola)

TASTING NOTES

Very dark opaque purple. Plums, tobacco and floral notes on the nose. Rich flavors of cherries, and raspberries. Dried plums with a touch of anise spice on the finish. Very smooth, soft tannins and bright acidity. Will pair great with food.



FAMILY-OWNED • CERTIFIED SUSTAINABLE

www.hayesvalleywine.com