



TOAD HOLLOW®  
V I N E Y A R D S

2017  
CABERNET SAUVIGNON  
LODI, CA

THE FINE ART OF FUN!

**FRANKIE'S NOTES**

“As we approach the fall and winter months, I look forward to serving my Cabernet Sauvignon less with the BBQ flavors of summer and more with the warming foods of winter. Our Cabernet reflects the 2017 vintage's intense conditions with plush layered dark berry flavors that seamlessly match with rich savory dishes.”

**AROMATICS & FLAVORS**

Brambly blackberry, sweet-leaf tobacco aromas, and light notes of vanilla and spice fill the glass. On the palate hints of cedar and fresh herbs mingle with densely layered black fruit flavors. Soft tannins frame a mouth-filling richness.

**VINTAGE**

An incredibly wet winter then an unprecedented heat wave from late August to mid-September resulted in good quality and slightly lower yields. Many of the red varieties matured quickly after the early whites, but a cool stretch in mid-September allowed growers to wait for late season reds to ripen fully. Cabernets from the year are described as richly concentrated.

**FERMENTATION & AGING**

Hand-picked, crushed, then cold soaked before fermentation. Aged in new and older French and American oak barrels for seven months.

**VINEYARDS**

Our Cabernet is sourced from cooler vineyards of the eastern rolling hills within the Lodi AVA. Cabernet vineyards there take advantage of ample hours of sunlight and the evening breezes flowing down from the Sierra Foothills.

**TECHNICAL DATA**

Varietal: 100% Cabernet Sauvignon  
TA: 0.62g/100ml  
pH: 3.66  
Alcohol: 14.1%  
UPC: 711408409493  
SRP: \$16.99

