



2018 CABERNET SAUVIGNON LODI, CA

THE FINE ART OF FUN!

FRANKIE'S NOTES

"The 2018 Cabernet is so bright and flavorful it can be enjoyed on its own, with a light snack, or with a hearty meal. Shortly after I tasted this wine, I went directly to our local market and bought a beautiful ribeye steak for dinner! The two were perfect together. Our 2018 Cabernet, at under twenty-dollars, tastes like a much higher priced wine."

AROMATICS & FLAVORS

Deep garnet in color. The wine's aromatics are focused with blackberry, loam and a note of almond. The palate expands with flavors of wild blackberry, raspberry coulis, and blackberry sorbet. This Cabernet Sauvignon finishes smooth and creamy with firm acid and soft tannins.

VINTAGE

The late summer harvest conditions in the Lodi region explain why this wine is so flavorful and full-bodied. Lodi grape growers report that cooler weather in August and September led to gradual sugar accumulation and good flavor development – the result, better flavors and lower sugars!

FERMENTATION & AGING

Hand-picked, crushed, then cold soaked before fermentation. Aged for twelve months in French and American barrels.

VINEYARDS

Cabernet is the leading varietal grown in the Lodi AVA. 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: 95% Cabernet Sauvignon / 5% Petite Sirah TA: 0.65g/100ml

pH: 3.73

Alcohol: 14.1%

RS: Dry

UPC: 711408409493

SRP: \$17.99

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