

2014 PRESSED CABERNET SAUVIGNON

ALC 14.0% BY VOLUME

THE STORY

We are thrilled to announce the release of our Cabernet Sauvignon under our new label *Pressed Wines*. This is a small project that allows Steve the opportunity to make wines that he normally wouldn't under Palmina because they're not Italian varietals. Since Santa Barbara County is a very diverse wine region, there are so many fantastic varietals from excellent vineyard sites to try. As Steve puts it "This area is just too much fun."

Our 2014 *Pressed* Cabernet Sauvignon is sourced primarily from the Great Oaks Vineyard in the brand new Los Olivos AVA. Small amounts of Cabernet Franc (also from Great Oaks), Merlot from Honea Vineyard and Malbec from Sisquoc Vineyard were also blended in to add fruit and structure to the wine. The final blend is delicious with great fruit, spice and velvety tannins. An excellent food wine as it's softer and more old-world in style.

Look for additional upcoming releases from this label including Malbec and Syrah!



THE VARIETAL

Cabernet Sauvignon is planted all over the wine growing world but is most famous in the Bordeaux region of France. Because it's a relatively late ripening grape, it needs a warmer, drier climate to fully ripen. In Bordeaux, it is almost always blended with Merlot and Cabernet Franc. The grape is also responsible for some of Italy's most delicious "Super Tuscan" blends.

THE CRAFT

All of the grapes were 100% destemmed; native fermentation took place in open top fermenters and was punched down twice per day. Each of the varietals were vinified separately. After fermentation, the wines were pressed into French oak barrels (10% new) where they aged for 13 months before being blended together in November 2015. The wine was given time for the flavors to marry and was then bottled in December 2015.

DRINKING WINDOW

Since we've never produced this wine before, it's hard to say how long to cellar. What we can say is that the wine is tasting delicious right now and has the acidity and structure to age for a minimum of 5 years.

FOOD PAIRINGS

This wine screams for food and pairs perfectly with all grilled meats including pork, beef and lamb. Use of herbs, such as rosemary, sage and thyme would complement the herbal notes in the wine. Also excellent with aged cheddar and very dark chocolate.

TASTING NOTES

The wine is expressive and aromatic upon opening with notes of cocoa, black cherries, and subtle hints of spearmint. Up front, the wine is spicy with flavors of blackberry and mocha tannins. Softer on the palate than a Napa style Cabernet, but with a ton of texture.