

pressed.

2014 PRESSED CABERNET SAUVIGNON

THE CRAFT

AVA : Santa Barbara County
FERMENTATION : 100% Destemmed
AGING : 13 months
BARREL : 90% French Oak, 10% New French Oak
BOTTLED : December 2015
ALCOHOL : 14%
PRODUCTION : 225 cases
SRP : \$35/bottle

THE STORY

Our 2014 Pressed Cabernet Sauvignon is sourced primarily from the Great Oaks Vineyard in the brand new Los Olivos District 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.

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 plenty of texture.

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.

DRINKING WINDOW

The wine is tasting delicious right now and has the acidity and structure to age for a minimum of 5 years.

