

NAPA CUT

CABERNET SAUVIGNON

NAPA VALLEY

2018



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This Napa Valley Cabernet Sauvignon is the perfect wine to pair with your favorite cut of beef. Made with grilling in mind, the juicy and bold flavors of this Cabernet Sauvignon are decidedly a perfect pairing for any grilling master.

Harvested from two vineyards within Napa Valley, one located in the center of St. Helena and the other situated on the east side of Howell Mountain, this predominantly Cabernet Sauvignon has a structured and textured palate.

WINEMAKER'S NOTES

A dark ruby red in the glass, this wine opens with enticing and juicy aromas of black cherry, strawberry and a note of spice. This is a big and bold wine with dark fruit flavors of blackberry, baked plum and blueberries layered with nuances of black currants and a touch of cocoa. Well-balanced acidity and finely-grained tannins lead to a smooth finish that lingers on the palate.

APPELLATION | Napa Valley

ALCOHOL | 14.5%

AGING | 16 months in neutral French oak

PH | 3.81

TA | 5.4 g/L

VARIETALS | 91% Cabernet Sauvignon, 5% Merlot, 3% Petit Verdot, 1% Petite Sirah

PAIRS WELL WITH

10. Fillet Mignon topped with sautéed mushrooms and a side of creamy, garlic mashed potatoes.

11. Rib Eye with a blue cheese compote and a side of crispy frites.

16. Flat Iron steak served over creamy risotto and grilled asparagus.

