



Adorn

2024 CALIFORNIA
CABERNET SAUVIGNON

BLEND: 86% Cabernet Sauvignon, 4% Petit Verdot, 4% Petite Sirah, 3% Malbec, 3% Merlot

AGING: 12 months in a combination of French and American oak

ALCOHOL: 14.5% By Vol.

pH: 3.75 **ACIDITY:** 5.4 g/mL **RESIDUAL SUGAR:** 4.0 g/L

FOOD PAIRINGS: Grilled steak, roasted lamb, or a hearty beef stew

ACCOLADES:

91 POINTS
THE TASTING PANEL
MAGAZINE

VINIFICATION & MATURATION: Harvested at optimal maturity to ensure a perfect balance of sugar, acidity, and phenolic compounds, essential for a high-quality, complex wine. After meticulous sorting, the grapes underwent a controlled fermentation process in stainless steel tanks, where temperature management was crucial for maximizing flavor extraction and achieving a rich color and robust tannin structure. The wine underwent malolactic fermentation to soften the acidity and enhance the creamy texture, enriching the overall mouthfeel. The maturation process was a critical phase where the wine was aged in premium French oak barrels, a significant portion of which were new.



WINE NOTES: Displaying a deep, rich garnet color, indicative of its concentrated flavors. On the nose, this Cabernet exudes a complex bouquet of dark fruits like blackcurrant and blackberry, elegantly layered with sophisticated notes of mocha, leather, and a hint of cigar box, adding a refined complexity. The palate is full-bodied and opulent, with a velvety texture that envelops the mouth. The flavors are intense and well-defined, featuring a core of dark cherry and blueberry, complemented by nuances of dark chocolate, vanilla, and a subtle touch of toasted oak. The tannins are robust yet polished, seamlessly integrated to provide structure and longevity, leading to a long, lingering finish with a pleasing hint of spice and mineral undertones.



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