



PROJECTION

2023 NORTH COAST CABERNET SAUVIGNON

BLEND: 88% Cabernet Sauvignon, 6% Petite Sirah, 3% Malbec, 3% Merlot

AGING: 9 Months French oak, 30% new

ALCOHOL: 14.5% By Vol.

pH: 3.6 **ACIDITY:** 5.5 g/mL **RESIDUAL SUGAR:** 2.0 g/L

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

ACCOLADES:

93 POINTS BEST BUY
WINE ENTHUSIAST

VINIFICATION & MATURATION: Sourced from select vineyards known for their favorable microclimates and soil compositions, were harvested at optimal ripeness to ensure a balance of intense flavors and structured tannins. After meticulous sorting, the grapes were destemmed and gently crushed, then transferred to stainless steel tanks for fermentation. This controlled environment allowed for precise temperature management, crucial for extracting deep color, complex flavors, and robust tannins. The maturation process involved aging the Cabernet Sauvignon in a combination of French and American oak barrels. This stage was critical for integrating subtle oak nuances such as vanilla, spice, and a hint of toast into the wine's profile.

WINE NOTES: On the nose, this Cabernet Sauvignon exudes rich notes of blackcurrant and dark cherry, complemented by layers of cedar, leather, and a hint of tobacco, adding sophistication and depth. The palate is full-bodied and well-structured, offering a lush array of dark fruit flavors that mirror the nose, seamlessly integrated with nuances of mocha and a subtle earthiness. The tannins are firm yet smooth, providing excellent backbone and balance, while the finish is long and satisfying, with a lingering note of vanilla and spice from the oak aging.



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