

BOTTLE JACK

Cabernet Sauvignon *Santa Cruz Mountains*



Winemaker's Notes

The 2013 Cabernet Sauvignon was produced from grapes grown on a self-rooted, dry-farmed, head-trained vineyard in the Zayante area of the Santa Cruz Mountains. The fruit clusters had very small, loose berries that were destemmed into an open top fermenter. Over a 15 day fermentation process, the cap was punched down into the must one to three times a day. Free run was separated from the pressed skins and kept separate throughout a 20 month barrel aging process. After 11 blending trials, a final selection of 80% Cabernet Sauvignon and 20% Merlot was selected and bottled.

Tasting Notes

Blackberry, black currant, anise and black pepper.

Accolades:

Silver Medal – 2016 San Francisco Chronicle Wine Competition

Silver Medal – 2016 California State Fair

Technical Info

Harvest Date: *October 12, 2013*

Harvest Brix: *24.5*

pH: *3.72*

TA: *.65 g/100ml*

Vineyards: *Zayante Vineyards*

Cases Produced: *125*

Alcohol: *14.5%*

Aging: *20 months (45% New American Oak)*

Bottled: *August 1, 2015*

Sharing wine with family, friends, laughter & love