

# CABERNET SAUVIGNON

## VINTAGE NOTES

2012  
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## VINEYARD SITES

USU% East side of Seneca Lake

## WINEMAKING

Harvest Dates: 10/9/12

Total Acidity: 6.6 g/L

Alcohol: 14.5%

Harvest Brix: 24.2°

pH: 3.84

Cases Produced: 262

## OAK PROGRAM

Aged for 8 months in 22% new American barrels.

## TASTING NOTES & FOOD PAIRING

Beautiful aromatics of macerated red fruit with a hint of cardamom and vanilla. On the palate light oak, dense tannins and cocoa combine leading to a long lingering finish. Pair this Cabernet Sauvignon with a tea-smoked duck or marinated portobello with a cherry gastrique.