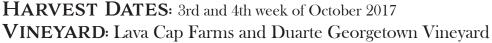


2017 Cabernet Sauvignon, El Dorado AVA



AGING: 22 Months in 2nd Fill French Oak

CASES PRODUCED: 2501

ALC: 14.5% **PH**: 3.69 **TA**: .622

VINEYARD NOTES: Our El Dorado AVA Cabernet Sauvignon is sourced from 2 of the most impeccably farmed vineyards in the Sierra Foothills. Our Lava Cap Estate Vineyard and the Duarte Georgetown vineyard, both located in the El Dorado AVA. The Lava Cap grapes bring complexity and depth from small berries and a long ripening season, while the grapes from the Duarte vineyard add freshness and lively fruit flavors that create a finished wine with rich flavors yet an amazingly smooth and long lasting finish.

WINE MAKER NOTES: During fermentation, Joe Norman takes great care to ensure bitter tannins from the seeds and skins are not extracted. After primary fermentation is complete, the wine goes through malolactic fermentation and is then transfered to barrel for aging. Our Cabernet Sauvignon was aged in French oak barrels for 22 months, with about 30% of the vintage aged in new barrels and the remaining 70% in second fill barrels. This integrates a strong oak backbone into the wine that helps support the natural tannin structure of our intensely flavored grapes. The stylistic smooth finish of the wine is achieved through a balance of flavor, acidity, and tannin.

