ELEGANT & EXPRESSIVE

2023 CANNONBALL CALIFORNIA
CABERNET SAUVIGNON



Origin California's North and Central Coast appellations are ideal for growing rich, varietally pure Cabernet Sauvignon. Daily fog banks from the Pacific Ocean and San Francisco Bay moderate temperatures, allowing steady fruit maturity and enhancing flavor and color. Inspired by the variety's Bordeaux roots, this blend is based in Mendocino and Monterey, highlighting Cabernet's celebrated fruit and earth flavors. We add complexity from Lake County, Santa Barbara, El Dorado, and Santa Clara, where volcanic, alluvial, and high-elevation sites contribute unique layers. Cabernet's sturdy vines thrive in the extended coastal growing season, often harvested as late as October or November.

Winemaking Harvested at first light, our Cabernet Sauvignon is destemmed and partially crushed, retaining approximately 15% whole berries to enhance texture and complexity. Carefully selected yeasts preserve varietal purity, while twice-daily punch-downs and pump-overs maximize extraction of color, flavor and tannins. Controlled warm fermentation builds structure, depth and a rounded mouthfeel, with select lots receiving extended maceration to further refine tannins. Thirty months of French oak aging, using a range of toast levels and cooperages, brings balance, integration and complexity to the finished wine.

Aromas Deep ruby red in color with a garnet rim, this full-bodied, juicy Cabernet Sauvignon offers a first glimpse of its generous fruit profile. Aromas of ripe boysenberry and plum mingle with subtle minerality and hints of fresh earth.

Taste and Flavors On the palate, it is rich and juicy, with layers of raspberry, mulberry and currant framed by fine-grained tannins and balanced by vibrant acidity. A luscious interplay of fruit and savory notes carries through to a long, lingering finish.

Technically AVA: California • Alc: 13.5% • TA: 6.0g/l • pH: 3.71 • RS: .19%

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