

VINTAGE OAKS

CABERNET SAUVIGNON



Tasting Notes:

This wine is luxuriously rich in color and has notes of blackberry, cherry, and raspberry, with an undercurrent of vanilla. The tannins are soft and layered for a supple mouthfeel.

Food Pairing Suggestions:

This wine pairs well with aged cheddar and Gouda cheeses, as well as with steak, leg of lamb, or pasta in a marinara sauce.

Technical Profile

Winemaker:	Julie Crippen
Appellation:	California
Blend:	75% Cabernet Sauvignon 25% Proprietors' Red Blend
Alcohol:	12.5%
Glucose/Fructose:	10.27 g/L
Total Acidity:	5.70 g/L
pH:	3.55
UPC:	0 81054 97000 6

