

RESERVE



*Angeline*  
VINEYARDS

CABERNET SAUVIGNON  
SONOMA COUNTY  
2018

VINEYARDS

From high above the fog line in the Sonoma Mountains, to the sunny hillside slopes of Dry Creek Valley, and the warm, sundrenched vineyards of the Alexander Valley, we carefully choose and cultivate each lot to fully reflect the amazing potential of Sonoma County as a Cabernet Sauvignon producer.

VINTAGE

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

COMPOSITION

100% Cabernet Sauvignon

WINEMAKING

- Night harvested in 1/2 ton bins
- Four day cold soak with two weeks of extended maceration
- 14 months, 45% new French oak barrels.

TASTING NOTES

Fresh wild blackberry bramble with notes of dry red pepper flakes, padron peppers and persimmon skin. Ripe cherry throughout with a clean, fruit forward midpalate and structured tannins.

PAIRING SUGGESTION

Concentrated and complex. Pairs effortlessly with New York steak with green peppercorn sauce and whipped potatoes

ALCOHOL: 14.2% | BRIX: 24.8° | PH: 3.81 | TOTAL ACIDITY: 5.5 G/L