

COOL-CLIMATE GRAPES ♥ HANDCRAFTED IN SMALL LOTS ♥ ALISON CROWE, WINEMAKER

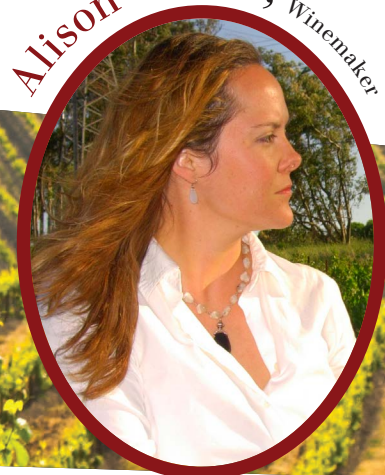
GARNET

VINEYARDS

Cabernet Sauvignon

Paso Robles

Alison Crowe, Winemaker



Winemaker Notes

We got ripeness and richness but the cooler nights help maintain acidity. We harvest the grapes at night to preserve freshness then 100% destem. 100% stainless steel fermentation in small temperature controlled vats allows maximum temperature control so the fermentation gets warm enough to extract tannins and color but doesn't get too hot. We press gently at dryness to minimize seed extraction then follow up with American and French oak aging and careful blending to finalize our minimalist winemaking technique. The result is a Cabernet Sauvignon with the richness and ripeness of the region, but with a complex, rich suite of aromas and a plush mouthfeel.

Food Pairing Suggestions

A medium-sized cut of bottom sirloin, tri-tip is to California what brisket and ribs are to Texas and has a history that goes back over three hundred years. Do a simple salt and herb rub, grill over oak (like the Spanish conquistadors and settlers did) serve with a side of beans and salsa and a green salad and you've got yourself an authentic Paso Robles meal.

Vineyard Notes

Planted on sandy, well-drained hills near the Central Coast town of Paso Robles, our vineyards develop ripe and rich flavors in Paso's hot days and mild nights. Because we control the winemaking process from vineyard block to bottle, we are able to showcase richness and flavor of the Paso Robles AVA.

Technical Profile

Winemaker: Alison Crowe
Appellation: Paso Robles
Blend: 100% Cabernet Sauvignon
Alcohol: 13.8%
Glucose | Fructose: <0.2%
Total Acidity: 6.2 g/L
pH: 3.69
UPC: 8 52260 00492 8