



Andriana's Cuvée

CABERNET SAUVIGNON SONOMA / NAPA

Vineyard Notes

The Summers Andriana's Cuvée is a blend of Cabernet Sauvignon grapes procured from several select vineyards in Napa and Sonoma Counties. The main vineyard for this wine is located on Mount St. Helena, the epicenter of the American Cabernet Country. We like to call this the "American Cabernet Triangle."

Winemaker's Notes

A medium-bodied wine with a deep ruby color, rich texture, and notes of black currant, cedar, and spice. Laced with plums, espresso, and dark cherries, with subtle floral notes rounding out the finish. This wine speaks to our standards of winemaking excellence and we hope that you'll cherish it with your family as we do with ours.



Technical Analysis

Vintage: 2018

Blend: 82% Sonoma County;
18% Napa County Blend

76% Cabernet Sauvignon
15.5% Merlot
3.8% Petite Sirah
2.4% Petit Verdot
1.5% Malbec
0.8% Cabernet Franc

AGED 16 MO. IN FRENCH OAK

Alcohol: 14.5%
Total Acidity: 6.0 g/L
pH: 3.7

Suggested Pairings

**London Broil, Roquefort,
or Dark Chocolate.**

CHARDONNAY SONOMA / NAPA

Vineyard Notes

The Summers Andriana's Cuvée is a blend of Chardonnay grapes procured from several select vineyards in Napa and Sonoma Counties. The weather in 2022, although not wet, had enough moisture to give just the right amount of water to the vines in the Russian River Valley and Napa Valley, bringing our grapes to full maturity.

Winemaker's Notes

This Chardonnay is straw colored and exhibits a wonderful variety of fruit aromas that include peach, melon, and banana. On the palate, this wine shows fresh fruit of apple and melon blending with rich oak characteristics to finish smoothly. This wine speaks to our standards of winemaking excellence and we hope that you'll cherish it with your family as we do with ours.



Technical Analysis

Vintage: 2022

Blend: 87% Sonoma County;
13% Napa County Blend

87% Russian River Valley
Chardonnay
12% Yountville Chardonnay
1% Napa Valley Chardonnay

AGED IN AMERICAN OAK

Alcohol: 13.5%
Total Acidity: 6.10 g/L
pH: 3.44

Suggested Pairings

**Trout Meunière, Gruyère,
or a Fruit Tartine.**