

CABERNET SAUVIGNON

MONTEREY COUNTY * CALIFORNIA

Located in the Central Coast region of California, the Salinas Valley is also known as the Long Valley, a name coined by writer John Steinbeck due to its 100-mile length. Cradled between the Gabilan and Santa Lucia mountain ranges, this bountiful stretch was carved out by the Salinas River millions of years ago and holds some of the world's richest farm and vineyard land. We're proud to be farmers of our estate vineyards since 1972 in the Long Valley, a place that is truly a gift from Mother Nature

VINEYARDS

Our estate vineyards in the far southern reaches of Monterey County provide an ideal climate for growing Cabernet Sauvignon. While the spring and summer days are filled with warmth for this sunshine-loving varietal, the cold Pacific Ocean air sweeps down the valley each afternoon to cool things down, sometimes as much as 50°. This wide temperature swing lengthens the growing season and allows the grapes time to ripen slowly and evenly, gaining in depth and intensity with each extra day on the vine.

WINEMAKING

Our grapes are harvested during the night and very early morning to keep the fruit cool in order to preserve delicate nuances of aromas and flavors. Upon arrival at the winery, the Cabernet Sauvignon grapes are destemmed, crushed, fermented dry, then racked clean and carefully aged with new and neutral French oak.

TASTING NOTES

Aromas and flavors of blackberries and ripe plums are well-integrated with notes of tobacco and cedar and hints of fresh tarragon. This medium-bodied wine exhibits beautiful dark fruit, a plush, round mouth-feel, soft tannin structure and a lingering sweet oak finish.



