



VINTAGE: 2017
ALCOHOL: 13.7%
T.A.: 0.6 g/100ml
PH: 3.56
RS: 0.27 g/100ml



MONTEVINA

EST. 1970

Independence Point

CABERNET SAUVIGNON

CALIFORNIA

VINEYARD INFORMATION

Our 2017 Cabernet Sauvignon was sourced from Lodi California and Monterey County vineyards known for consistently producing top-notch fruit. The warmer weather vineyards give this wine its fruit-forward characteristics while the cooler vineyards balance the acidity. The different varietal expressions produced in each vineyard allow us to create a balanced and inviting Cabernet Sauvignon.

WINEMAKING

The wine was fermented for one week at 85 degrees Fahrenheit. After settling and racking, the Cabernet Sauvignon was introduced to French and American oak. The resulting wine is a smooth, easy drinking style of Cabernet designed to be enjoyed upon release.

TASTING NOTES

This wine offers classic varietal characteristics like bold black cherry aromas, complex flavors, and medium tannins. As distinctive as it is, it's also approachable with plenty of wild currant and blackberry flavors, with hints of allspice and vanilla on the palate .

www.montevina.com