



GRAND RESERVE

2023 CABERNET SAUVIGNON

SONOMA COUNTY

"This Cabernet has distinct flavors of blackberry, blueberry, plus both red and black currants with enticing fragrances of mōcha and nutmeg. Subtle notes of chocolate and toasty vanilla add to the richness and length of this bold Cab and are accompanied by fine grained tannins on a lengthy finish."

WINEMAKING PHILOSOPHY

Grand Reserve is a winemaker's blend of our mountain, ridge, hillside, and benchland grapes grown along California's cool coastal appellations. We select grapes from our best estate vineyards and then monitor, taste, and guide each individual lot throughout the winemaking process. Each lot is kept separate, barrel-aged and crafted—boutique winery style. Our winemakers have an unmatched palette of flavors, toast levels, and terroir nuances from which they masterfully blend these exemplary rich, deep, and complex wines.

EXPERIENCE THE DIFFERENCE

- 100% estate sourced.
- Aged 20 months in 81% French oak (22% new) and 19% in American oak (3% new).
- Sonoma County estate fruit confers high-toned red and black fruit with a distinct mineral edge to the wine, with a long, rich finish.
- Roughly 70% of the wine is from the same vineyard blocks year-to-year, ensuring greater consistency and enhanced complexity with each vintage. Precision harvesting, sorting, destemming, and pressing methods are utilized so the grapes are handled in the most delicate manner possible.
- All of our estate vineyards are CERTIFIED SUSTAINABLE by the Certified California Sustainable Winegrowing program, as we firmly believe that the highest standards make the best wines.

TECHNICAL INFORMATION

APPELLATION: Sonoma County

ALCOHOL: 14.3%

pH: 3.65

TA: 5.60 g/L

COMPOSITION:

85% Cabernet Sauvignon

7% Merlot

5% Petit Verdot

3% Malbec

