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2001, CABERNET SAUVIGNON CENTRAL COAST

WINEMAKER'S TASTING NOTES

Our 2001 Cabernet Sauvignon begins with aromas of cassis, plum, vanilla, caramel and licorice. The plum and vanilla accents continues on the palate, accompanied by concentrated flavors of black fruits with a hint of dark chocolate. Firm, inviting tannins grace a long, robust finish.

WINEGROWING NOTES

Our 2001 Cabernet Sauvignon hails from Paso Robles and nearby Hames Valley in southern Monterey County, two amenable appellations where reciprocating climates of warm-to-hot afternoons and cool, marine-influenced nights are optimal for the cultivation of ripe, full-bodied Cabernet Sauvignon.

WINEMAKING NOTES

Regular pumpovers during fermentation for gradual, balanced extraction of fruit flavors, color and tannins. Aged for 18 months in a combination of French (30%) and American (70%) oak barrels for full maturation of flavor and textural profile.

CUISINE PAIRING

Our 2001 Cabernet Sauvignon is an excellent match for flavorful red meats, including filet mignon and peppercorn steak with oven-roasted potatoes. It also pairs well with flavorful cheeses such as gouda and camembert, as well as dark chocolate.

FACTS

name:	2001, Cabernet Sauvignon "Central Coast"
item number:	01CSvs
composition:	Cabernet Sauvignon 97% Cabernet Franc 2% Petit Verdot 1%
alcohol:	13.8 % by volume
price:	See pricelist

