

# Winemaker's Notes

Vegan Friendly

VARIETY:	<b>Cabernet Sauvignon</b>
APPELLATION:	100% Texas
VINTAGE:	2018
ALCOHOL:	13.9
pH:	3.67
ACIDITY:	6.1 g/L
RESIDUAL SUGAR:	.01 %
OAKING:	Aged for over 7 months with 50% new French oak from Canton and Nadalie cooperage.

UPC NUMBER: 0-88596-10105-9 TIE/PALLET: 5

750ML BOTTLES/CASE: 12 CASES/TIES: 15

CASES/PALLET: 75 WEIGHT LBS/CS: 34.0



The 2018 vintage started out challenging during the spring months, but finished beautifully when harvest came around. By carefully controlling water to the vines, ripeness and maturity were achieved easily throughout our vineyards. The grapes sourced for this wine are from several West Texas vineyards including the Dell Valley Ranch (West Texas) and Lilli of the Vine vineyards (Texas High Plains AVA).

Our 2018 Cabernet Sauvignon is composed 87% Cabernet Sauvignon, 4% Merlot, 4% Petit Verdot, 4% Tempranillo, and 1% Malbec. Drink this wine now or bottle age over the next 2 – 3 years to evolve the bouquet and complexity of the wine.

Serve Cabernet Sauvignon at a cool room temperature (60 F), this wine pairs well with red meats (grilled steaks, braised short rib, lamb), burgers, roasted vegetables/fajitas, dark chocolate, and aged cheeses.