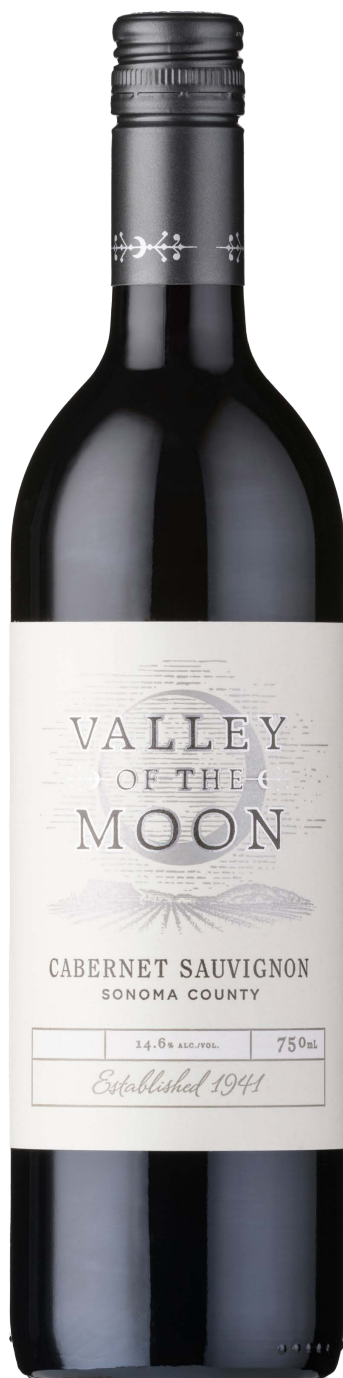




CABERNET SAUVIGNON SONOMA COUNTY

2021	ALC 14.1% BY VOL	750 ml
<i>Established 1941</i>		

WINEMAKER NOTES

Sonoma County vineyards exhibit some of the most diverse terroirs and micro-climates in the world. The 2021 Sonoma Country Cabernet Sauvignon was aged for 19 months in 50% stainless steel and 50% neutral oak.

TASTING

The lively 2021 Cabernet Sauvignon opens with spicy notes of paprika and turmeric with hints of confectioner's sugar. On the palate, this develops into favors of milk chocolate with dried cherry, black licorice and lavender leading to a lasting finish with smooth, approachable tannins. Pair with duck confit or cassoulet and arugula salad with shaved parmesan.

Enjoy now through 2030.

TECHNICAL NOTES

80% Cabernet Sauvignon, 13% Malbec, 4% Petit Verdot, 3% Petite Sirah
Alcohol: 14.1%
pH: 3.63
TA: 6.74 g/L
RS: 1.1 g/L

Named for the translation of the Native American word Sonoma, Valley of the Moon was born in 1941. Known for producing approachable, down-to-earth wines for the rhythm of everyday life.