

CRAFTWORK

Cabernet Sauvignon

sustainably farmed | estate vineyards
MONTEREY COUNTY, CALIFORNIA

Honoring the best of traditional winemaking, the wines from our estate vineyards are handcrafted to showcase the natural expression of the vineyard, variety and vintage. In a world of flashy technology, some might call this hopelessly old-fashioned. We call it Craftwork.

Tasting Notes

A mouth-filling Cabernet Sauvignon with ripe berry aromas and a hint of fresh tarragon, followed by rich flavors of blackberry and cassis and a lingering sweet oak finish. The soft, yet structured, tannins make it a terrific pairing with steaks, chops, and juicy burgers.

Winemaking

Upon arrival at the winery, the grapes are destemmed, crushed, and fermented in small lots in open top fermenters. Next the firm cap of skins and seeds that bubble up and form on the surface during red fermentation is gently “punched down” several times a day. Punching down is a traditional method that gives the skins as much contact with the fermenting wine as possible, allowing the color and the phenols from the skins to be transferred to the wine. After a 10-day fermentation in stainless tanks, the wine is aged with a combination of French and American oak to round out and soften the rich, black fruit flavors.

Vineyards

The Cabernet grapes are sourced from our estate Hames Valley and San Lucas Vineyards. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, where a variation of up to 50° is quite common. San Lucas, about 20 miles north of Hames Valley, is characterized by its beautiful rolling topography, sunshine-filled days, and cool nights. A small amount of Malbec and Petit Verdot from Hames Valley add to the complexity of this balanced, Bordeaux-style Cabernet Sauvignon.

