

DISTRICT 7



SUGGESTED RETAIL PRICE: **\$20**

2012 CABERNET SAUVIGNON MONTEREY • CALIFORNIA

VINEYARDS

The grapes for District 7 Cabernet Sauvignon are grown on our estate vineyard in southern Monterey County. This locale provides a prime environment for growing this classic Bordeaux varietal, with sunshine-filled days followed by the cooling maritime influence of the Monterey Bay in the late afternoon. These conditions allow the grapes to hang on the vine and develop complex flavors and intense varietal character.

WINEMAKING

The grapes were picked in late October. Upon arrival at the winery, the grapes were destemmed, crushed and fermented in open-top fermenters. Over the next 2 – 3 weeks, the firm cap of skins and seeds that bubble up and form on the surface during red fermentation was punched down. After a 10-day fermentation in stainless tanks, the wine was aged with a combination of 75% American, 15% French and 10% Eastern European oak to round out and soften the rich, black fruit flavors.

TASTING NOTES

Concentrated blackberry and black raspberry flavors are framed by well-integrated tannins. Our District 7 Cabernet Sauvignon finds the sweet spot where the power and structure of this classic varietal meet elegance and finesse. The balance of fruit, acidity and moderate tannins makes this wine a perfect companion to fine cuisine.

CRAFTED FROM 100% ESTATE GROWN WINE GRAPES

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