



# AVALON CAB

## CALIFORNIA CABERNET SAUVIGNON 2013

Avalon wines are named after the legendary Isle of Avalon, a place steeped in history and tradition. As we craft Avalon, we meld ancient winemaking techniques with modern technology. We combine thoughtful vineyard selection and intuitive winemaking methods to create a selection of wines that are beautifully balanced and effortlessly enjoyable. Savor Avalon wines when you're looking for an everyday getaway filled with relaxation and renewal. Avalon offers the ideal "go-to" wines for every occasion.

### VINTAGE

2013 was the quintessential growing season for Cabernet Sauvignon. Spring and summer temperatures were mild with plenty of warm days and cool, foggy nights. During late summer, moderate heat gently coaxed the grapes through veraison and helped to ensure optimal ripeness at harvest time. This was a classic year for Cabernet Sauvignon – the wines are deeply colored with intense fruit flavors and supple tannins.

### WINEMAKING

Avalon CAB celebrates the King of Wine, Cabernet Sauvignon. We look to California's top Cabernet Sauvignon growing regions including:

#### NAPA VALLEY

Where Cab is truly king! We source grapes from our vineyard partners throughout the Napa Valley to create the core of our CAB. From the valley floor to mountainside vineyards, these grapes add backbone and complexity.

#### LODI

Adds the "Yum Factor" represented in wines from warmer growing regions. Lodi's east side vineyards' red soil and Mediterranean climate produce rich wines with plush tannins.

#### PASO ROBLES

Our Paso Robles' vineyard selections add powerful elegance as well as dark fruit flavors and deep crimson color.

#### MONTEREY COUNTY

Monterey's cooler climate adds bright red fruit and light herbal tones as well as acidity.

### SENSORY PROFILE

Juicy aromas of dark fruit, mocha and spice meet with hints of vanilla. On the palate, black cherry, red raspberry and plum are followed by a long, smooth finish.

### RECOMMENDED FOOD PAIRINGS

The bright fruit and clean acidity make CAB a versatile food partner. Sip with anything including grilled burgers, pizza and rotisserie chicken.

### TECHNICAL DATA

**APPELLATION**  
California

**TA**  
.52 g/100ml

**AGING**  
12 months in French and American oak barrels

**VARIETAL COMPOSITION**  
76% Cabernet Sauvignon,  
12% Zinfandel, 8% Syrah, 4% Merlot

**pH**  
3.77

**ALCOHOL**  
13.8%



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