

Secret Cellars



Paso Robles

CABERNET
SAUVIGNON

2016

VINTAGE

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which lead to excellent phenolic development. Cabernet Sauvignon of this vintage shows amazing color, well-balanced sugar and acid, plus intense flavor.

WINEMAKING

Our Cabernet hails from vineyards on Paso's east side. This region, marked by a combination of warm temperatures, cool nights and gravelly well-draining soils, allow Bordeaux varietals to maintain their natural acidity yet offer ripe, smooth tannins. During fermentation, the juice is pumped over two to three times daily to extract color, flavor and tannin from the fruit. Once fermentation was complete, the wine was gently pressed and racked into French and American oak (15% new) for 15 months of aging.

WINERY NOTES

Secret Cellars Cabernet Sauvignon leads with bright fruit aromas and hints of sage. On the palate, ripe black plum, black cherry and currant flavors mingle with dark chocolate. Tannins are rich yet supple leading to a lovely, lingering finish.

FOOD PAIRINGS

The balance of acidity and soft tannins make this wine a great food partner. Enjoy with blue cheese crostini, hearty beef stew or grilled steak.

TECHNICAL INFORMATION

APPELLATION: Paso Robles

VARIETAL COMPOSITION: 85% Cabernet Sauvignon,
5% Alicante Bouschet, 4% Grenache, 3% Syrah, 2% Tannat, 1% Petite Sirah

TOTAL ACID: .59 g/100ml

pH: 3.71

ALCOHOL: 14%

