

# Marc Cellars

## CABERNET SAUVIGNON

CALIFORNIA

201&

### *Vintage*

2016 was another phenomenal year in California. The season kicked off with much needed rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which led to excellent phenolic development. With the weather being cooler than normal, the fruit softened and ripened at a slower rate without dehydration and premature sugar accumulation. Cabernet Sauvignon of this vintage shows lush tannins, deep color and excellent acidic structure, plus intense flavor.

### *Winemaking*

Grapes for this wine were handled gently to minimize bitterness and fermented warm for color and flavor extraction. The wine was aged for up to one year in new and two year old French and American oak. The black cherry and cassis character of Cabernet is enhanced by blackberry fruit notes from Merlot and a touch of tannat to deepen the color and depth.

### *Winery Notes*

This Cabernet is deeply colored with black cherry and dark chocolate aromas accented by a subtle smokiness. Enjoyable flavors of blackberry, cassis and mocha mingle with supple tannins leading to a pleasant, lingering finish.

### *Food Pairing*

Pour yourself a glass and sip in front of the fire or Cabernet Sauvignon is also perfect for a myriad of different cheeses along with a rack of lamb or roasted pork tenderloin.

### *Technical Information*

<b>Appellation:</b>	California
<b>Varietal Composition:</b>	80% Cabernet Sauvignon, 18% Merlot, 2% Tannat
<b>Total Acid:</b>	.48 g/100ml
<b>pH:</b>	3.72
<b>Alcohol:</b>	13.5%

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