

PEBBLE LANE

MONTEREY COUNTY • CALIFORNIA



Cabernet Sauvignon

Pebble Lane Wines are crafted from estate-grown grapes especially for Landry's. This exclusive, cooperative process extends from sampling barrels with the winemaking team to final blending, ensuring each wine complements Landry's unique cuisine to create a heightened dining experience.

GROWING REGION

Monterey County is known for its long growing season, a result of the chilled marine air from the Monterey Bay that is pulled down the Salinas Valley each day. This maritime influence has a cooling effect, which allows the grapes to ripen more slowly and evenly. Extra hang-time leads to complex wines that exhibit heightened aromatics, intense fruit flavors and full varietal expression.

VINEYARDS

Pebble Lane wines come from sustainably certified estate vineyards that are meticulously farmed throughout the year. Our Cabernet Sauvignon is grown in the southernmost reaches of Monterey County, where warm, sunny days are followed by very chilly nights. This significant temperature differential creates intensity and complexity in the wines.

WINEMAKING

Upon arrival to the winery, the grapes are destemmed, crushed and fermented in stainless steel tanks. After fermentation, the wine is gently pressed then aged on American and French oak for 12 months. Minimal intervention and careful handling in the cellar ensure that Pebble Lane wines are fruit-driven and true to both variety and terroir.

TASTING NOTES

Our Cabernet Sauvignon has aromas of plum, blackberry, mocha and smoky oak followed by rich flavors of black fruit and cassis, with a hint of fresh herbs. Approachable tannins and a round, full body lead to a structured, but soft, lingering finish. Pair with grilled steaks or other hearty dishes.

WINE STATS

appellation Monterey County | *aging* American and French oak for 12 months | *alcohol* 13.5%

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