



RYDER
E S T A T E



Cabernet Sauvignon

CENTRAL COAST - CALIFORNIA

Ryder Estate wines are crafted from our sustainably farmed estate vineyards on California's golden Central Coast. The Central Coast is blessed with cool ocean air that blankets our vineyards in the early morning until the warm sun peaks through the clouds in the afternoon. This wonderful combination of sea, sunshine and soil makes perfect growing conditions for our grapes to develop intense flavors and elegant character that is true to each varietal.

Our passion is to make the best wine each vintage to enhance life's best moments. At Ryder Estate, we keep it real and make great wines you can trust.



APPELLATION
Central Coast

ALCOHOL
13.5%

AGING
French, American and Hungarian Oak
and Stainless Steel

WINEMAKING

At the winery, the fruit is carefully sorted then destemmed, crushed and fermented at warm temperatures in stainless steel fermenters. Gentle punch downs are performed several times a day. Once dry, the must is pressed into stainless steel tanks for settling, then racked prior to aging on both new and neutral French, American and Hungarian oak.

TASTING NOTES

Ryder Estate Cabernet Sauvignon is rich, supple and bold. A fruit-driven wine, it boasts flavors of dark berries and plum with notes of mocha. The tannins are silky and satisfying, leading to a balanced and elegant finish. Pairs perfectly with bacon-wrapped asparagus, grilled blue cheese burgers or date night filet with that special someone.

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