

SARGENT CANYON

PROPRIETOR'S SELECTION

Cabernet Sauvignon

CENTRAL COAST, CALIFORNIA
ESTATE GROWN



Estate grown and sustainably farmed, this rich, bold and classic Cabernet Sauvignon reflects our commitment to sustainable vineyard practices and modern artisan winemaking. It is our belief that minimal intervention during the winemaking process allows our wines to express their purest and most authentic flavors.

GROWING REGION

The grapes for our Cabernet Sauvignon are sourced from our estate vineyards situated in southern Monterey County, part of California's renowned Central Coast. In this region, chilly nights and overcast mornings followed by breezy warm afternoons throughout the summer months make for a long growing season and extra "hang time" for the fruit. A significant day-to-night temperature differential allows the grapes to achieve fully ripe, well-developed varietal flavors with balanced acidity.

WINEMAKING

The grapes are picked at optimum ripeness during the night and then transported to the winery in the early morning hours. Upon arrival, the fruit is destemmed, crushed and fermented in open-top fermenters. The cap is punched down several times per day at the height of fermentation to gently increase extraction of color and phenolic compounds. After fermentation, the wine is racked clean for aging on a combination of new American, French and Hungarian oak.

TASTING NOTES

Our Cabernet Sauvignon is full bodied and well structured, with aromas of blackberries and ripe plum leading into flavors of black cherries, currant and a hint of dark chocolate. Rich and complex, this wine has soft tannins and a persistent lush finish, pairing perfectly with grilled meats and hearty cheeses.



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