

Etenia

CABERNET SAUVIGNON

MONTEREY | CALIFORNIA

VINEYARDS

Hailing from our estate San Lucas Vineyard on California's golden coast, this limited production Cabernet Sauvignon highlights the ideal growing conditions and choice fruit. While the spring and summer days are filled with warmth for this sunshine-loving varietal, the cold Pacific Ocean air sweeps down the valley each afternoon to cool things down, sometimes as much as 50°. This wide temperature swing lengthens the growing season and allows the grapes time to ripen slowly and evenly, gaining in depth and intensity with each extra day on the vine.

WINEMAKING

Our grapes are harvested during the night and very early morning to keep the fruit cool in order to preserve delicate nuances of aromas and flavors. Upon arrival at the winery, the Cabernet Sauvignon grapes are destemmed, crushed, fermented dry, then racked clean and carefully aged with new and neutral French Oak 20 months prior to bottling.

TASTING

Aromas and flavors of blackberries, blueberries and ripe plums are well-integrated with toasty oak spice, vanilla and mocha. This full-bodied wine exhibits beautiful dark fruit, a plush, round mouth-feel, soft tannin structure and a lingering black fruit finish.

ABV: 14.5%

PRODUCTION: 600 cases

