



HAMES CREEK

CABERNET SAUVIGNON FROM CALIFORNIA

Winding through the rolling hills of Central California is Hames Creek, nourishing the land for hundreds of years. Here, the pace is a little slower, the tempo is relaxed and measured. Crisp, sunshine-drenched days unfold into chilly nights allowing time on the vine for intense fruit flavors to develop while maintaining perfect balance and structure.

CALIFORNIA

Known for its coastal climate, extended growing season and idyllic foothills, central California is the perfect location for growing premium wine grapes. Daily morning fog from the coast hangs over the valley protecting our vines from the hot California sun. Afternoons are filled with sunshine tempered by cool winds pulled down the valley. Blessed with consistently moderate temperatures and the absence of significant heat wave spikes, our vineyards produce fruit that is lovely, flavorful and fully ripe with great varietal intensity and balanced acidity.

WINEMAKING

Upon arrival at the winery, the grapes were destemmed, crushed and fermented warm at 85 degrees Fahrenheit. At dryness, the grapes were pressed and the wine left to settle in stainless steel prior to being racked off the heavy lees. Post-fermentation, the wine was aged on a combination of new French and American oak to add vanilla creaminess and spice complexity to the finished wine.

TASTING NOTES

Aromas of blackberries and plums with tarragon herbal notes. Hints of vanilla and sweet spic round out this medium-bodied wine. Soft tannins on the palate lead into a long, balanced fruit finish. Ready to drink now or age in the cellar for the next 4 years.

