



ROCKLIN RANCH

HAMES VALLEY, MONTEREY

Rocklin Ranch is situated in the foothills of Monterey's coastal ranges. Our name is derived from the large river rocks strewn amongst our vineyards that were deposited thousands of years ago by the Arroyo Seco River.

SUSTAINABLY FARMED

CABERNET SAUVIGNON

HAMES VALLEY, MONTEREY

The grapes for our Cabernet Sauvignon are grown on our estate vineyard in Hames Valley, California. The sub-appellation of Hames Valley is located in the southernmost tip of Monterey County, just north of the San Luis Obispo county line, and sits at the foot of the Santa Lucia Range. Although the Hames Valley AVA does experience a cooling effect from the Pacific Ocean, its geographic location shelters the vines from the afternoon winds coming down the Salinas Valley corridor. This gives Hames Valley a warmer climate compared to Monterey vineyards to the north. Daytime highs are similar to the Paso Robles growing region but, as the sun goes down, temperatures drop dramatically. In fact, a variation of up to 50° is quite common. The long, warm days make this an ideal area for tannin-rich reds, while the temperature differential preserves the balance between ripe fruit and acidity.

WINEMAKING

The grapes are picked at optimum ripeness in the cool early morning hours then transported to the winery. Upon arrival, they are destemmed and crushed into small lot, open-top fermenters. The cap is punched down three times per day at the height of fermentation to gently increase extraction of color and phenolic compounds. At dryness, the juice is racked clean for aging 12 months on a combination of American and French oak.

TASTING NOTES

Rocklin Ranch Cabernet Sauvignon is bold and structured, brimming with flavors of ripe plum, blackberry, blueberry and notes of warm baking spices and toasty vanilla bean. It is a rich wine with well-integrated tannins and a graceful lingering finish. This full-bodied yet approachable Cabernet is immediately enjoyable.

FOOD PAIRINGS

Our Cabernet Sauvignon pairs well with foods that are high in fat and those with umami flavors. To champion the fruit flavors, pair this wine with braised short ribs, a marinated rib eye steak, or a charred gruyere burger.

