

RANCH

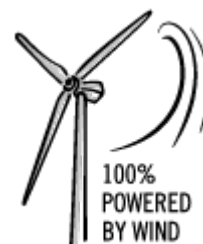
32

CABERNET SAUVIGNON ESTATE GROWN | MONTEREY

On the west side of the Salinas Valley, directly in the path of Monterey's relentless afternoon winds, sits Ranch 32. This is the place where we first planted vines back in 1972. Ranch 32 is about highlighting the natural characteristics of the terroir and conveying the taste of the place. Each vintage, we produce small lots of wine from these sustainably farmed estate vineyards that represent the best of the appellation.

ADVANCED SUSTAINABILITY

Harnessing the breezes that blow through the Salinas Valley daily, our entire winery operation is 100% powered by wind. Our estate vineyards are certified by the California Sustainable Winegrowing Alliance.



TARGETED WINEMAKING

Our estate fruit was picked at optimum ripeness during the night and brought to the winery in the very early morning hours. Upon arrival at the winery, select lots of grapes were carefully sorted, destemmed, crushed, and fermented dry in open-top containers. The firm cap of skins and seeds was gently punched down several times a day. After a 10-day fermentation in stainless steel tanks, the wine was racked clean for aging with French and American oak for 12 months.

TASTING NOTES:

Our Cabernet Sauvignon showcases the potential of this varietal when grown in the southern, more protected parts of Monterey County. Its opens with aromas of blackberries, plum and currants with traces of mocha and violet. On the palate, it is deep, lush and fruity with balanced acidity and perfectly integrated tannins. Powerful yet supple, the complex layers develop into a long, savory, smoky oak finish. This Cabernet pairs well with grilled steak, barbecued lamb and savory stews.

