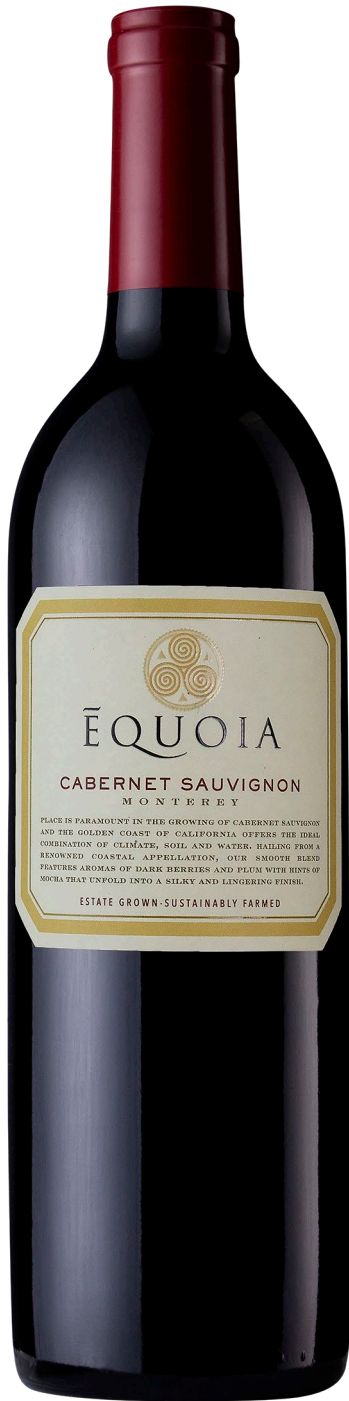


ÈQUOIA



CABERNET SAUVIGNON

ESTATE VINEYARDS

Èquoia wines are crafted from our sustainably farmed estate vineyards located in Monterey, California. This magical place is hailed as one of the best places on earth to grow wine grapes. It is just the right distance from the Pacific Ocean to balance warm, sun-drenched days for ripeness and complexity, with the cooling effects of wind, fog and cold nights for bright, fresh acidity. Complex geology, soils and climates create the most interesting wines. Monterey possesses the most diverse wine growing climate in all of California, with four of the five heat summation regions. This elegant Cabernet Sauvignon comes from our estate vineyards in Region III and IV, the warmer, southern reaches of Monterey.

WINEMAKING

Upon arrival at the winery, the fruit is carefully sorted and destemmed. Then it is crushed and fermented in stainless steel fermenters. After fermentation, the must is gently pressed into stainless steel tanks and allowed to settle before being racked to a combination of aging on French, American and Hungarian oak.

TASTING NOTES

Rich and bold, Èquoia Cabernet Sauvignon is a fruit-driven wine that boasts with notes of ripe plum, blueberry, cassis and dark chocolate. Soft and well integrated tannins give this Cabernet a plush and round mouthfeel that leads into a silky, satisfying finish. Pair with roast beef tenderloin, portobello mushroom burger, or aged cheeses.

APPELLATION

Monterey

AGING

French, American, and Hungarian Oak
and Stainless Steel

ALCOHOL

13.5%