

LONGFORD

E S T A T E



CABERNET SAUVIGNON

WINEMAKING

The grapes for this wine are sourced from our estate vineyards in Monterey County. Hand-harvested in the cool morning hours to ensure focused and bright fruit flavors, the grapes were then carefully sorted, destemmed, crushed and fermented dry in open top fermenters. The firm cap of skins and seeds that bubbles up and forms on the surface during fermentation was punched down three times per day. This process gives the skins as much contact with the fermenting wine as possible, allowing extraction of color and phenols from the skins. After a 10-day fermentation in stainless steel tanks, the wine was racked clean for aging with French, American and Hungarian oak.

TASTING

Classic Cabernet aromas of ripe dark cherry, blueberry and vanilla infuse the glass of this rich, ruby wine. Beautifully balanced and elegant on the palate, our Cabernet Sauvignon features supple tannins complemented by flavors of juicy blackberries, savory herbs and mocha. Medium-bodied and balanced with a lingering black fruit finish, this wine is delicious now and will continue to mature for 3-4 years.