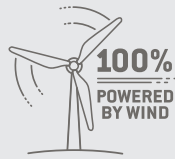




ESTATE GROWN • CABERNET SAUVIGNON • MONTEREY

District 7 is all that Monterey as a winegrowing region has to offer. The number refers to our official regional designation within the state of California, but District 7 is much more than just a prime number. Most experts recognize Monterey County as one of the most beautiful and diverse winegrowing regions in the world with complex soils and coastal weather patterns. Our winemaking team reaps the benefits of the exceptional fruit we produce, creating wines that are fruit forward, true to varietal character and a delicious reflection of Monterey.



SUSTAINABILITY

Our family has farmed wine grapes in Monterey County, California since 1972 and we are committed to cultivating a sustainable future from grapes to glass. Our vineyards and state-of-the-art winery are certified sustainable following all the best practices outlined by the California Sustainable Winegrowing Alliance. In addition to these earth-friendly practices, our winery and entire bottling operation are 100% powered by renewable wind energy generated by an on-site 400-foot wind turbine. At our core, we strive to grow and produce delicious wines in a way that is good for the environment and good for our community.

VINEYARDS

Our Cabernet Sauvignon combines fruit from two estate vineyards in southern Monterey County. Our Hames Valley Vineyard is located near the border of San Luis Obispo County. Sheltered from the afternoon winds, it possesses the largest diurnal temperature swings in the county. The combination of warm days, crisp nights and an incredibly long growing season makes this an ideal locale for big, tannic reds. Our San Lucas Vineyard is Monterey County's climatic tipping point for Bordeaux red varieties with days that are warm and sunny and nights that are cold and calm.

WINEMAKING

The grapes were harvested in the early morning hours based on ripeness, acidity, pH and seed color. In the winery, the fruit was sorted, crushed and fermented in small lots. Gentle handling and minimal intervention preserved the integrity of the variety and the character of the individual sites.

TASTING NOTES

Our Cabernet Sauvignon is wonderfully dark with aromas and flavors that include blackberry, ripe plum and black cherry, with hints of tarragon, vanilla and toasty oak. This Cabernet Sauvignon is full bodied, with soft integrated tannins, hint of fresh herbs, and a bright black fruit finish. This wine is ideal with beef and game dishes but also vegetarian fare like mushroom risotto.

WINE FACTS

APPELLATION: Monterey
AGING: French, American and Hungarian oak, 14 months, 25% new
ALCOHOL: 13.5% PH: 3.59 TA: 6.3 g/L

VEGAN-FRIENDLY