

SILENT SEA

2020

ESTATE GROWN

CABERNET SAUVIGNON

San Lucas Vineyard

MONTEREY, CALIFORNIA

Below the surface of the Monterey Bay is a silent world. Rising from these depths is the mesmerizing wind and fog that gently influence our San Lucas Vineyard.

VINEYARD

Silent Sea was crafted to be expressive of the unique terroir of our San Lucas Vineyard in the southern part of Monterey County. With elevations ranging from 325 to 1,250 feet, this area is susceptible to morning fog, yet is also sheltered from the breezes off Monterey Bay. The overall climate is warmer during the day than areas to the north, while temperatures often fluctuate 40 degrees or more from day to night during the summer. This climatic phenomenon contributes to a longer growing season, giving the fruit ample time to develop. The mixture of sandy and clay loam soils offer the benefits of draining well while absorbing and radiating heat to the vines. These growing conditions make our San Lucas Vineyard ideal for the development of Cabernets with full body, brilliant color and rich flavors.

WINERY

The grapes were picked by hand at optimum ripeness in the early morning hours before arriving at the winery. Select small lots were carefully sorted, destemmed, crushed and fermented dry in open-top containers using a punch-down regimen of several times per day to gently extract color and tannins. After fermentation, the must was gently pressed into a stainless steel tank for settling, then racked to French oak for 14 months before bottling.

TASTING NOTES

Our Cabernet Sauvignon is wondrously dark with aromas of blackberry, blueberry and plum that sail gracefully in the glass. The palate is full bodied, offering a lovely balance of structure and silky tannins with mesmerizing notes of mocha, hazelnut, and vanilla at the finish. Like the sea, it is complex and captivating. Pairs well with grilled steak, beef stroganoff or hearty cheeses.

APPELLATION:	MONTEREY
AGING:	FRENCH OAK (40% NEW), 14 MONTHS
ALC:	14.5%
PH:	3.7
TA:	6.6 g/L

