



2020 *Cabernet Sauvignon*
HAZELINE RESERVE
PASO ROBLES

"My passion is farming grapes, tending the land, caring for the vines, and experimenting with various farming practices to produce the highest quality fruit possible."

Troy Javadi

Grower, Mina Mesa Wines

Mina Mesa reflects Troy Javadi's passion for agriculture and the grit of a seventh-generation farmer. Coined by Troy, the Hazeline name refers to the blanket of fog that lays over the vineyards creating cooler temperatures. This allows the grapes to mature longer, enhancing the fruit flavors. The grapes are handpicked to ensure that only the best grapes are made into the finest quality wine for this reserve. Troy and his family enjoy the serenity of the "Hazeline" in both the mornings and the evenings throughout the growing season.

CABERNET SAUVIGNON FROM PASO ROBLES

The defining characteristics of the Paso Robles terroir are the wide diurnal temperature shifts (as much as 50°F) and limited nutrients in the soil with an excellent balance of well-draining, calcareous shale and water-holding clay. With summer temperatures that frequently hit 100°F, it is this convergence of climate factors that ensure Mina Mesa is ripe, vibrant and balanced.

TASTING NOTES

The style of wines made from Cabernet and other Bordeaux-bred grape varieties in the Paso Robles region are bolder in flavor, with naturally high acidity and expressive texture. Mina Mesa Hazeline Reserve Cabernet Sauvignon is representative of that, being full-bodied and rich with complex flavors of juicy blackberries, currants and plums. Hints of mocha and toasty oak showcase the elegance of this well-structured wine. The broad mouthfeel of this nicely priced reserve is the perfect premium Cabernet to share with friends at a BBQ, over a steak dinner or during a special occasion.

WINE FACTS

Appellation: Paso Robles

Composition: 100% Cabernet Sauvignon

Aging: 16 months, new French and American oak

Alcohol: 13.5%

pH: 3.93

TA: 6.2 g/L

Vegan-Friendly

