

CANNONBALL CABERNET SAUVIGNON

California, USA

AB +738079 BC +115212 12×750ml



90 POINTS + GOLD MEDAL! (2018)

Winemaker Challenge, International Wine Competition 2021

The 2018 grape crop was well-balanced with an average crop load, but smaller with looser clusters. Daytime temperatures during the ripening season were average, but there were many unusually cold nights. Even though sugar accumulation advanced easily, the fruit was allowed to hang longer than normal to achieve the desired flavour content.

Vineyards: Sourcing takes us to the most breathtaking vineyard sites in California in pursuit of richly textured, juicy parcels of fruit for our flagship Cabernet. Combing Sonoma County, roaming Mendocino and Lake County, cruising south to San Benito, Monterey and the Central Coast - we seek distinctive Cabernet lots to layer into this blend. This diversity creates a richly textured, elegantly nuanced, berry-drenched wine.

Winemaking: The 2018 weather patterns took us on a bit of a roller coaster ride, the cool temperatures led to an extended growing season and the absence of severe heat spikes made for steady accumulation of sugars and even ripening. With each region maturing at different times we enjoy optimizing the individual parcels to bring layers to the final blend. Traditional fermentation techniques with twice daily pump-overs are typical cellar treatments for our wines. French Oak aging begins shortly after vintage at the earliest stages of the new wines, and blending takes place in multiple stages over the 18 months following harvest to integrate and harmonize the components prior to bottling.

Tasting Notes: Aromas of dark cherry fruit wrapped in caramel and mocha accented by toffee oak. The palate opens with generous plum, cherry, boysenberry, and red currant fruit. Soft, smooth tannins mid-palate with a dense core of fruit and layered with oakderived notes of coffee, toffee, and toast.

