

ULTRAVIOLET CABERNET SAUVIGNON

CALIFORNIA

 $AB + 768023 BC + 200028 12 \times 750 ml$



"This represents the best cheap and cheerful Cabernet that we have found to date. It is easy going and represents its state and varietal incredibly well. The nose shows soft currant, briar raspberry, a hit of pepper and the lightest suggest of wood shavings. The palate is moderate weight with softer fruits towards raspberry, currant and cherry with pepper and cedar to finish." (2018)

- D&M Tasting Notes

A few years ago Samantha changed the direction of Ultraviolet a bit, and used the best North Star possible to do it, she wanted to make the wine she wanted to drink but couldn't find in the market. A Cabernet that retailed for much less that had no additions, was site specific, did not have residual sugar or manipulation. Well, she crushed it. If you taste a lot of lower price California Cab you are used to 8 or so grams of residual sugar, mega purple, and who knows what else. This is not that!

GRAPES - 95% Cabernet Sauvignon, 5% Cabernet Franc

VINEYARDS - Cabernet Sauvignon is from Red Hills AVA east of St. Helena, at the base of a volcano (1500 feet of elevation). 5% Cabernet Franc is from Coombsville in Napa Valley. Volcanic soils, especially versus clay, you are going to have more structure, and more acid. The berries are small here, this is everything you want from a cabernet site.

WINEMAKING - 10 months aging (10% new French oak, 90% neutral French oak)

TASTING NOTES - Ripe notes of blueberry compote, plums, fresh violet petals and currant, a round mouthfeel with hints of blackberry bramble, black pepper and Bordeaux-like earthiness, with bright acidity and velvety, persistent tannin.

