

# ELEGANT & EXPRESSIVE

## 2017 CANNONBALL CALIFORNIA CABERNET SAUVIGNON

An exciting revival of a classic style. It has the best characteristics of traditional California and old world Bordeaux.

**Raise your glass** Cannonball Winemaker Ondine Chattan's deep knowledge of California climates, soil types and vineyards, coupled with long-term relationships with premiere growers, allow sourcing for the finest grapes to craft the ultimate Cannonball flavor profile.

**Winemaking** Once harvested our fruit is de-stemmed and partially crushed leaving about 1/3 of the berries intact at the start of fermentation. Inoculation with a customized yeast strain specially selected for each lot to maximize the potential of each site. Fermentation is started cool then allowed to build heat over a few days until we reach a heat spike for optimal extraction of color, flavor, and tannin then cooled back down for the remainder of the cycle. Our cap management is adjusted daily during the 6 to 8 day fermentation to build structure and enhance fruit extraction. When characters are at their peak we drain off skins and press, often finishing alcoholic fermentation in oak to start an early integration. Parcels are blended in stages throughout the aging cycle to build up a final blend that melds the many layers of Cabernet into a single harmonious wine. Our California Cabernet ages 13 months in French oak.

**Aromas** Briar fruit layered with notes of purple flowers, sweet toffee oak and sandalwood.

**Taste and flavors** Boysenberry and plum fruit lead on the palate and the structure toes a fine line between big fruit and oak nuance. Sweet oak notes usher in a core of dark fruit that is lengthy in briar and cherry flavors. The tannins are supple and full on entry with a little firmness on the finish to lend structure and enhance the wine's suitability for food pairings.

**Technically** AVA: California • Alc: 13.8% • TA: 6.3 g/l • pH: 3.66  
RS: 2.6 g/L(0.24%)

