

ELEGANT & EXPRESSIVE

2022 CANNONBALL CALIFORNIA CABERNET SAUVIGNON

Origin California's North and Central Coast appellations are ideal for growing rich, varietally pure Cabernet Sauvignon. Daily fog banks from the Pacific Ocean and San Francisco Bay moderate temperatures, allowing steady fruit maturity and enhancing flavor and color. Inspired by the variety's Bordeaux roots, this blend is based in Mendocino and Monterey, highlighting Cabernet's celebrated fruit and earth flavors. We add complexity from Lake County, Santa Barbara, El Dorado, and Santa Clara, where volcanic, alluvial, and high-elevation sites contribute unique layers. Cabernet's sturdy vines thrive in the extended coastal growing season, often harvested as late as October or November.

Winemaking Our grapes are harvested at first light while still cool, then transported to the winery for destemming and partial crushing to release juice. Incorporating about 20% whole berries adds texture and flavor complexity. Cultivated yeast ensures complete fermentation, preserving varietal purity. Cabernet's thick skins require daily cap management to release phenolics, with warm fermentation and a controlled mid-fermentation heat spike to build structure and depth. Some lots undergo a week of extended maceration to refine tannins. The wine is then cellared for 20 months in French oak from esteemed cooperages, enhancing integration and cohesion.

Aromas The deep black cherry color of this Cabernet Sauvignon reflects the vintage's excellent color extraction. Aromas of boysenberry and plum lead on the nose, complemented by subtle sandalwood notes from French oak.

Taste and Flavors The palate is lush with black currant and mulberry flavors, complemented by a hint of Belgian cocoa and a violet floral note. Supple, generous, and polished on the finish, this full-bodied Cabernet offers the robust fruit and refined tannins characteristic of the variety.

Technically AVA: California • Alc: 13.5% • TA: 6.2g/l • pH: 3.75 • RS: .20%

