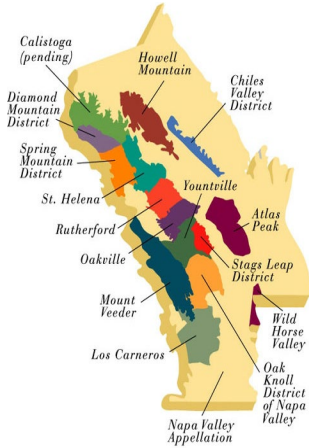




The Critic Cabernet Sauvignon



Varietal: 90% Cabernet Sauvignon, 10% Merlot

Appellation: Napa Valley

Ph: 4 g/lit

Soil: Alluvial Soils

Alcohol: 13.9 %

Sugar: 4 g/lit

Production: 1766 cs

Total Acidity : 4.4 g/lit

Tasting Notes: Soft and approachable nose with hints of dark fruit and a touch of smokiness. Flavors of Bing cherry and caramel on the palate, followed by a smooth round finish that lingers with a touch of currant and spice.

Winemaking: Manual Harvest that occurs in early October Fermentation: Traditional red grape winemaking process with 10 days of skin contact in stainless steel tanks after pressing.

Aging: Wine is then aged for 10 months in 50% American oak and 50 % French oak with an additional 1 month minimum in bottle before release.

Food Pairing: A versatile wine that can be enjoyed with something as simple as a hamburger or as decadent as grilled lamb.

Accolades



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