



# Mettler Cabernet Sauvignon



**Varietal:** 100% Cabernet Sauvignon

**Elevation:**

**Practice:** Certified Sustainable

**Dry Extract:**

**Appellation:** Lodi, California

**Production:** 7,800 cases

**Alcohol:** 14.5%

**Acidity:** 6.0 g/l

**Residual Sugar:**

**pH Level:** 3.66

## Tasting Notes:

Inviting aromas of dark cherry, cola, cedar, mineral and earth followed by a graceful mingling of cherry, cranberry and sweet oak flavors with a whisper of vanilla. On the palate, the rich mouthfeel is moderated by juicy acidity, and the long finish is reminiscent of a fine Bordeaux.

## Aging:

Aged in French oak barrels.

## Winemaking:

For each vineyard, the planting and trellis system were customized for the vineyard site. The vines on one vineyard, situated on a hillside, are contoured to follow the natural curvature of a bordering creek. Another vineyard has an innovative trellis system to help the grapes ripen more evenly. This custom modification to the VSP (vertical shoot positioning) trellis system allows the fruit to bask in the morning sun yet remain sheltered from the afternoon heat.

## Food Pairing:

## Accolades:

2018 Winemaker Challenge – 91 pts and Gold Medal