



Sentall Cabernet Sauvignon



Varietal: 80% Cabernet Sauvignon,
15% Cabernet Franc, 5% Petite
Verdot

Elevation:

Practice:

Dry Extract:

Appellation: Red Hill Lake County

Production: 435 cases

Alcohol: 14.3%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

The initial aromatics are spicy, strong, and herbal in nature with notes of dark cherry, over-ripe raspberry, and hints of cedar. Red plum, cherry, and a touch of cranberry make up the core of the body. Big, aggressive tannin and acid work in tandem to extend the finish and leave delicious notes of black tea, dark chocolate, and plum lingering on the palate.

Aging:

18 months in 25% new French oak

Winemaking:

This appellation lies above the North Coast Magma Pocket offering obsidian rich soils at ideal elevation, with ample fresh air and sunlight. A high level of UV exposure triggers thicker grape skin growth which makes for intense and tannic wines.

Food Pairing:

Beef, Lamb, Game (deer, venison), Mature and hard cheese, Poultry

Accolades:

