



# Auspicion Cabernet Sauvignon



**Varietal:** 100% Cabernet Sauvignon

**Elevation:** 125-300 m

**Practice:** Sustainable farming techniques, no use of harmful chemicals or pesticides.

**Dry Extract:**

**Appellation:** Napa, Lodi, Paso Robles, California, USA

**Production:** 8,000 cases

**Alcohol:** 13.5%

**Acidity:** 4.4 g/L

**Residual Sugar:** 4.9 g/L

**pH Level:** 3.85

### Tasting Notes:

Classic in structure and finesse, Auspicion Cabernet highlights lush red and black berry fruit that build with a touch of chocolate, toffee and vanilla on a silky, lingering finish.

### Aging:

Gently harvested throughout September as each vineyard site reaches optimal ripeness. The wine is raked into used French oak barrels and ages for 10- 12 months before bottling.

### Winemaking:

Freshly harvested grapes are gently pressed and destemmed before transfer to stainless steel tanks. A long, warm maceration ensues over the course of the next 3-4 days for maximum color and flavor extraction. Occasional punching down of the cap increases concentration and texture.

### Food Pairing:

Enjoy with pasta, chicken, grilled meats and a variety of cheeses.

### Accolades:

