



# 2020 Cabernet Sauvignon

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**Harvest Dates:** October 23rd - 24th, 2020 | **Alcohol label %:** 13.3 | **pH:** 3.44 |  
**Acidity (TA):** 6.9 | **Residual Sugar (g/L):** 0.05

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## Growing Conditions

The 2020 growing season had consistent sunlight and low rain totals that led to wonderful fruit development, as we've observed during the first month of harvest.

## Aging

This 2020 Cabernet Sauvignon was harvested in late October and fermented on the skins until dry with malolactic fermentation and spent about 12 months in small American and French oak barrels of varying age.

## Bottling

March 3, 2022, Cork closure.

Limited quantity, Library Wine. Club membership required for access.

## Appearance

Garnet

## Food Pairing

Enjoy with lamb, grilled steaks & robust Italian dishes.

