

2018 JOHN CELLARS CABERNET SAUVIGNON

John Cellars Cabernet Sauvignon is dedicated to and inspired by our memories of our dear friend John. It reflects his passion for high quality wines that represent their regions. With its aroma of black currant and vanilla, this wine pairs well with braised short ribs and other hearty meats.

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WINEMAKING NOTES

The Cabernet Sauvignon vines are located at a higher elevation and is on the hill side. The soils in this area of the vineyard are shallow and rocky allowing for great drainage but harsh conditions for the root structure. This yields lower quantities of grapes but much higher quality and a more complex tannin structure in the skins. The grapes are handpicked and hand sorted prior to a 72 hour cold soak at 40 degrees F. During fermentation the wine is pumped over 4 times per day during peak fermentation to maximize extraction. Post fermentation the wine is held on skins for 48 hours to extend maceration and provide even more color and tannin extraction.

TASTING NOTES

Color: Dark garnet

Aroma: Tobacco, blackberries and cedar

Flavor: Dark chocolate, graphite, black cherries

Structure: Medium Acid, Medium Body, Medium Long Finish

Pairing: Grilled steak and portabella mushroom burger

TECHNICAL INFORMATION

Blend: 100% Cabernet Sauvignon

Aged: 30% New French Oak, 60% Neutral French Oak, 10% Neutral American Oak

