



SIX HANDS CABERNET SAUVIGNON 2014

COUNTRY OF ORIGIN

USA

APPELLATION

Lodi

VARIETALS

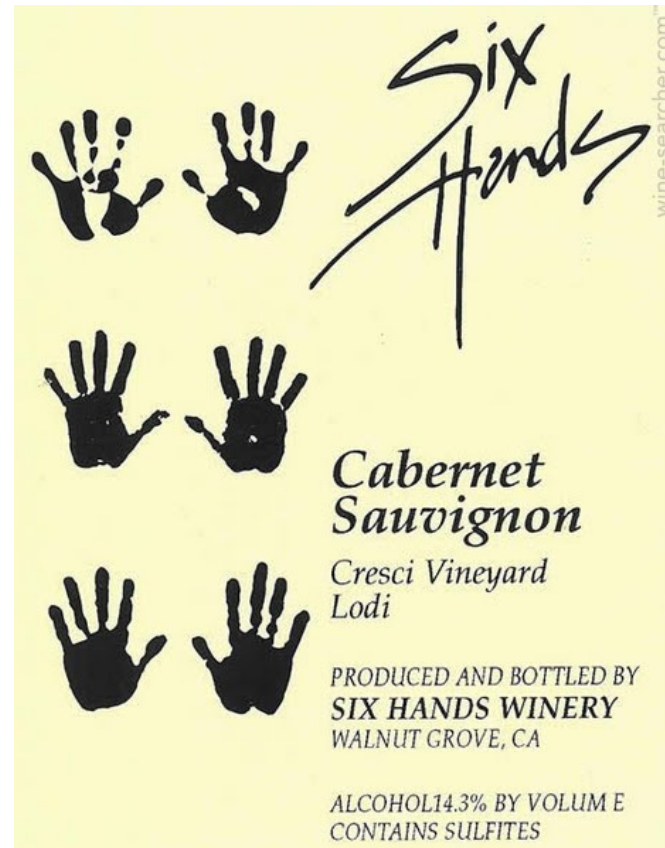
Cabernet Sauvignon

WINEMAKING

The grapes are crushed and de-stemmed. Primary fermentation lasts for two weeks, during which time the must macerates with the skins and undergoes manual punch-downs three times per day. After malolactic fermentation, the wine is racked into tank to settle for two months and then moved into barrel, where it ages for 24 months in 30% new barrels, and 70% in third- and fourth-year barrels. The Cabernet is bottled unfiltered and lightly filtered before release.

TASTING NOTES

Full and spicy on the palate, our Cabernet offers generous notes of black cherry and minty notes of eucalyptus, which can be found throughout the Delta. Its deep structure makes it an excellent candidate for cellar aging. We love drinking it with red meats, especially a fine filet mignon and chocolate truffles.



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GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us



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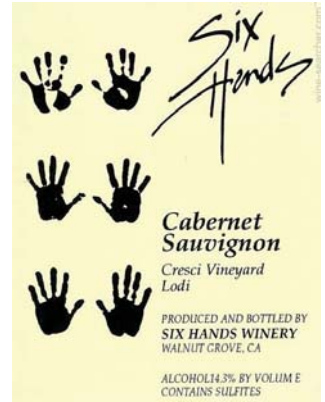
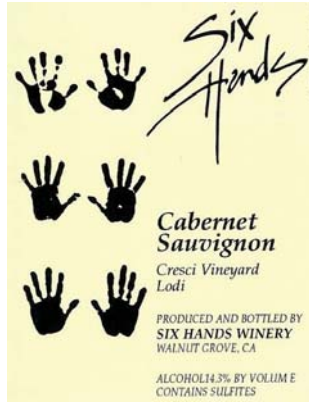
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