



**WILDLIFE WINE** CLUB

**AFRICAN LION  
CABERNET SAUVIGNON**

**2017**

**DRINK WINE. ♥ SAVE ANIMALS.**

**VINTAGE:** 2017

**VARIETALS:**

100% Cabernet Sauvignon

**AVA:** Lodi, CA

**OAK:** 5% New French,  
15% 1-year-old French,  
80% neutral

**ALC. BY VOL:** 14.4%

**DRINKING WINDOW:**

now to 2027

**WINEMAKER'S NOTE:**

All of the fruit was gently destemmed and crushed, then inoculated. Each fermentation was pumped-over twice daily, with the temperature peaking at 90° F. Maceration from 12 to 28 days, barrel aged 10 months.

**UPC:** 860001359800

**CONTACT:** CustomerService@  
WildlifeWineClub.org

**VINEYARD MANAGER'S NOTE:**

The Mediterranean climate of Lodi (warm days and cool nights) produces rich dark flavors with bright acidity. Soils are very deep. Roots are well established and produce a large canopy. To facilitate an evenness of ripening, leaves around the clusters are removed allowing sunlight to shine on berry skins. Canopy vigor is managed through deficit irrigation. The result is a well-balanced richly flavored Cabernet.



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SAVING ANIMALS  
FROM EXTINCTION

2017  
AFRICAN LION  
CABERNET SAUVIGNON

Learn more at [AZA.ORG/AZA-SAFE](http://AZA.ORG/AZA-SAFE).  
All net proceeds go to saving animals  
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**WILDLIFEWINE** CLUB

**SEA TURTLE**  
**CHARDONNAY**

**2018**

**DRINK WINE. ♥ SAVE ANIMALS.**

**VINTAGE:** 2018

**VARIETALS:** 100% Chardonnay

**AVA:** North Coast, CA  
90% Mendocino County, Pauli Ranch  
10% Clarksburg

**OAK:** 10% New

**ALC. BY VOL:** 14.2%

**DRINKING WINDOW:** now to 2022

**WINEMAKER'S NOTE:**

The fruit was destemmed and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off, followed by a long cool fermentation in stainless steel to capture and enhance the pure fruit flavors. Individual lots were fermented separately using selected yeasts before being bottled. The Clarksburg portion spent 9 months on wood.

**UPC:** 860001359817

**CONTACT:**

CustomerService@  
WildlifeWineClub.org

**VINEYARD**

**MANAGER'S NOTE:**

Mendocino is cool and windy with well-drained soils. This results in smaller berries, with thicker skins, and fresh floral fruit flavors with subtle minerality. Clarksburg is the opposite. Hot weather with heavy clay based soils resulting in large berries with ripe warm flavors. The combination of these two regions produces a fantastic chardonnay with a full range of flavors, a lush mouthfeel and balanced juicy acidity.



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