



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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DON.HAMILTON@
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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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