2017 African Lion Cabernet Sauvignon

Tasting Note: Toasty American Oak integrates with blueberries, dark plum and blackberries. Bold sweet tannins hold up a velvety mouthfeel, leading to a juicy finish with dark cherries, violets and baking spice.

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 before barrel aged 12 months in American Oak barrels.

Vineyard Manager’s Note: Monterey is a harsh mistress. Frigid morning winds blow directly from the Bay with sustained gusts reaching 30 mph. Soils are gravelly, with sand and loam retaining little of the 13 inches of average annual rainfall. The vines struggle, and only with deficit irrigation are they able to achieve an adequate canopy with a small hardy crop. The harsh climate facilitates smaller berries, with thicker skins, and concentrated rich flavors.

DESIGNATION: Wildlife Wine Club
VARIETY: Cabernet Sauvignon
APPELLATION: Monterey
ALCOHOL: 14%
PH: 3.54
TA: 6.2
COOPERAGE: Small American Oak Barrels
BOTTLE SIZE: 750ml
DRINKING WINDOW: now to 2027
UPC: 860001359800