



ASSOCIATION  
OF ZOOS &  
AQUARIUMS



*Saving animals from extinction, one bottle at a time...*

## 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 Manger'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

