

SAMUEL CHARLES CABERNET SAUVIGNON 2017



Description:

The Samuel Charles Cabernet Sauvignon radiates intense aromas of black cherry, ripe blackberry, cedar and dried herbs, with soft touches of oak. The dark ruby color is an expression of intense fruit grown in the mountains of the North Coast. The flavors envelop the mouth with intense fruit, complex notes of dark chocolate, cranberry and spice with a hint of vanilla oak on the finish. The wine is rich velvet in the mouth softening to ripe tannins and a long, lingering structured finish.

Winemaker's Notes:

This wine was made from Cabernet Sauvignon grapes grown in volcanic soil from elevations around 2,100 feet in the mountains of the North Coast. In 2017, the cool spring and warm summer created good ripening and a long growing season, ideal for hang time resulting in mature flavors. After picking, the grapes were fermented with utmost care and the resulting wine was aged 9 months in 30% new oak (60% French and 40% American).

Serving Hints:

Serve at room temperature with red meats, lamb or assorted cheeses.

PRODUCER:	Samuel Charles
COUNTRY:	United States
REGION:	North Coast, California
GRAPE VARIETY:	91% Cabernet Sauvignon 5% Petite Sirah 4% Malbec
ALCOHOL %:	14.1
RESIDUAL SUGAR:	3.0 g/l
TOTAL ACIDITY:	6.75 g/l
pH:	3.85 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	37.00	11.81	9.63	12.88	4x14	89918800142-4	1089918800142-1

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

