

SAMUEL CHARLES



# 2017 SAMUEL CHARLES CABERNET SAUVIGNON



## WINE DATA

### Producer

Samuel Charles

### Region

North Coast, California

### Country

United States

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## Wine Composition

91% Cabernet  
Sauvignon,  
5% Petite Sirah,  
4% Malbec

### Alcohol

14.2%

### Total Acidity

6.75 G/L

### Residual Sugar

3.0 G/L

### pH

3.85

## 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 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.