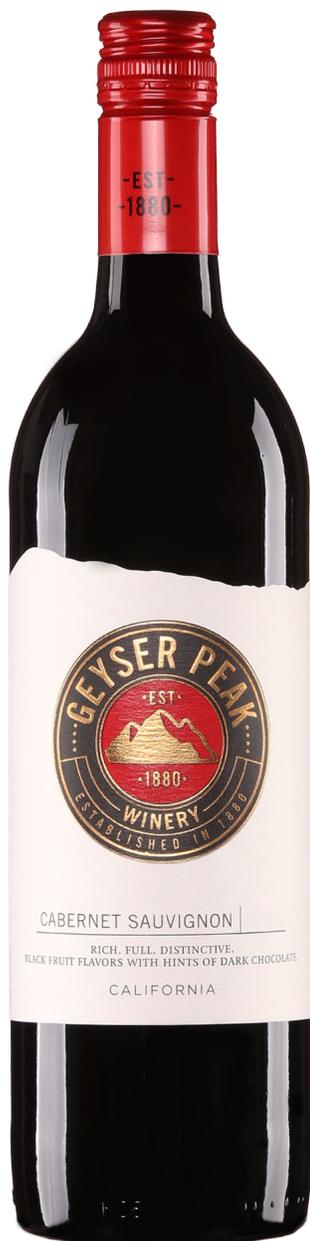


# GEYSER PEAK CABERNET SAUVIGNON 2021

California



**TASTING NOTES:** Light garnet-red in color, this wine is fruit forward with nuanced tannins. The nose of dark and red fruit with a subtle touch of eucalyptus follows through to the palate. It is a very approachable Cabernet, perfect for pairing with any meal.

**VITICULTURE:** The grapes for this Cabernet Sauvignon come from a cooler, marine-influenced region of California's Central Coast. This imparts greater acidity and preserved floral character as opposed to Cabernets sourced from warmer climates.

**VINIFICATION:** The Cabernet Sauvignon and Petit Verdot were aged in stainless steel to preserve the fresh, fruit-forward aromas, while the Petite Sirah was aged in French oak barrels.

**INTERESTING FACT:** Geysers Peak was named for the tremendous view of Geysers Peak Mountain directly outside the original winery's window.

**FAMILY:** Geysers Peak Winery has a long and storied history. Founded in 1880, it became the 29th bonded winery in California. The brand has seen a storied past of over 140 years, founded by a local family, changing hands multiple times including management by corporate interests. Today, Geysers Peak has proudly returned to its roots as a family-owned-and-operated business, sourcing fruit from famed winegrowing regions of California. The essence of California terroir can be tasted throughout the range of Sauvignon Blanc, Chardonnay and Cabernet Sauvignon. The motto, "Reach for the Peak," was coined to refer to seeking the utmost quality in wine. It's inarguable that it has.

Derek Irwin is the new winemaker for Geysers Peak. He started his wine career in 1994 after graduating from UC Davis and has a deep knowledge and understanding of the California wine industry having consulted for wineries in various California wine regions.

**PRODUCER:** Geysers Peak

**REGION:** California, USA

**GRAPE(S):** 79% Cabernet Sauvignon, 17% Petite Sirah, 4% Petit Verdot

**SKU:** GPCS217

**ALCOHOL:** 13.5%

**TOTAL ACIDITY:** 0.65 G/L

**RESIDUAL SUGAR:** 0.33 G/L

**pH:** 3.64