

# OCNAUTIC

CABERNET SAUVIGNON, PASO ROBLES

Flavors of blackberry & cassis with chocolate, roasted coffee & mocha notes, elegant tannins, complex finish.

**SUGGESTED PAIRINGS:**

Filet Mignon with Gorgonzola,  
Lamb Tagine with Couscous & Roasted  
Pine Nuts, Grilled Vegetables.

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