

VERRACO · RIDGE ·

MONTEREY COUNTY CABERNET SAUVIGNON 2019

BACKGROUND

With its mild climate and dramatic Pacific coastline encompassing the world-renowned Big Sur, Monterey County has forever attracted pioneers, artists, inventors, and independent thinkers. We grow the fruit for our wines in this fabled region, where we share the remote and rugged hills with free-spirited wild boars known in Spanish as “Verraco.”

APPELLATION

We grow all the fruit for our wines on our home turf--the Monterey American Viticultural Area (AVA) of California’s Central Coast. With decades of experience growing grapes in this region, our vineyard and winemaking teams draw on deep practical knowledge and free-wheeling creative inspiration to produce award-winning wines. The warm, sunny days and cool nights in our coastal climate are noted for producing richly textured Cabernet Sauvignon with ripe, dark fruit flavors.

Grape Sourcing: 100% Monterey County

WINEMAKING

To bring about rich, extracted aromas and flavors, we extended the maceration of the grapes on their skins for as long as two weeks. Then we transfer the wine into new and seasoned French oak barrels, where it completes fermentation and ages for 11 months, gaining complexity, suppleness, and muscularity.

Varietal Blend: 85% Cabernet Sauvignon, 12% Malbec, 3% Petite Verdot

Alc. By Vol. 13.0%, TA 3.7%, pH 3.7

WINE NOTES

Aromas of black cherry, red currant, and dark cassis framed by notes of vanilla, mocha, and toasty oak, with supple tannins and a rich finish.

Suggested Pairings: Prime Rib, Carne Asada, Pepper-Crusted Ahi.

