



LIGHTPOST
WINERY

2019 CABERNET SAUVIGNON Winemaker's Select Paso Robles

Our exciting Cabernet Sauvignon Winemaker's Select blend is accompanied by Cabernet Franc, Petit Verdot with a kiss of Syrah shows why Paso Robles is such a great place to grow these varietals.

Tasting Notes

Emits aromas of ripe black cherry, black current with tobacco leaf, cinnamon, spicy oak, vanilla with dry leather and a hint of subtle purple flowers. Full-bodied upon entry with ripe black cherry, cassis, sweet oak and spices from the blend of French and American new oak barrels with mid-palate highlights offering soft and lingering tannins. The finish is long with intellectual fruit, elegant oak and a balanced structure, making it a ready to drink blend now that offers an excellent value in its category.

About the Winemakers

The ultra-premium wines of Lightpost Winery are the result of the hard work and dedication of winemakers Sofia Fedotova and Christian Roguenant. Christian has won numerous awards for his wines including voted by industry peers as the 2017 California Central Coast winemaker of the year. His Champagne was served at the 1988 Olympics in Seoul Korea.

Technical Description

Vineyards selection:

82% Cabernet Sauvignon – 72% Eden Vineyard Black Mountain, Clone 6 – Paso Robles – San Luis Obispo County; 10% Onyx Vineyard, Clone 387 – West Paso Robles – San Luis Obispo County

6% Petit Verdot, Onyx Vineyard – West Paso Robles – San Luis Obispo County

6% Cabernet Franc, Derby Vineyard – West Paso Robles – San Luis Obispo County

6% Syrah, Spanish Spring Vineyard – San Luis Obispo County – very cool climate

Fermentation: 100% in 1.3 ton T bins for 3 weeks

Alcohol: 14.30%

pH: 3.79

TA: 5.80 grams/L.

Oak Regiment: 30% New American Oak M+ Icone barrel and 10% New French Oak M+ toast both from the Seguin Moreau cooperage aged for 22 months.

Aging potential: 2030

Cases produced: 574

Pairing suggestion: a hearty grilled burger with french fries, beef short ribs and other braised beef dishes. Roast or grilled lamb and portobello mushrooms.

