



2018 CABERNET SAUVIGNON Reserve Paso Robles

Our flagship Cabernet Sauvignon blend was chosen among the cellar's best lots and selected from renowned West Paso Robles Vineyards complimented by the additions of small amounts of Petit Verdot and Cabernet Franc.

Tasting Notes

Breathe in the aromatic ripeness of black cherry, cassis and boysenberry. This full-bodied wine integrates (an ample/a vast) amount of ripe black fruit with vanilla, cinnamon spice, sweet tobacco and savory notes of leather with hints of cedar. The 2018 Cabernet Reserve is rich and complex wine supported by velvety soft smooth tannins, making this wine easy to drink upon release but will offer even more rewards after a few years in your cellar. Simply put – just a classic awesome Cabernet!

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:

90% Cabernet Sauvignon – 35% Onyx Vineyard, Clone 387 – West Paso Robles – San Luis Obispo County; 40% Old Oak Vineyard, Clone 4 Old vine – West Paso Robles – San Luis Obispo County; 15% Bates Vineyard, Clone unknown – Santa Cruz Mountains

5% Petit Verdot, Onyx Vineyard – West Paso Robles – San Luis Obispo County

5% Cabernet Franc, Derby Vineyard – West Paso Robles– San Luis Obispo County

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

Alcohol: 14.90%

pH: 3.62

TA: 5.60 grams/L.

Oak Regiment: 60% New French Oak M+ toast from the Seguin Moreau cooperage aged for 22 months.

Aging potential: 2030

Cases produced: 401

Pairing suggestion: Slightly fattier steaks like rib-eye and sirloin served rare to medium-rare. Beef short ribs and other slow cooked braised beef dishes. Also venison especially cooked in a red wine sauce. To end dinner on a classy note, try some fine creamy chocolate or cheese such as an aged cheddar or Gouda.

