



**2018 DESSERT WINE
CABERNET SAUVIGNON
Riata Oak Vineyard
Los Olivos District**



Teaser: Our first dessert wine (Port style) made in a “lagar fermentor” (a four feet deep fermenting vessel used in traditional Port making in Portugal) using Cabernet Sauvignon chosen among one of the best vineyards in Santa Barbara County: The Riata Oak vineyard. A full rich and concentrated not too sweet “Vintage style Port” that will last two decades in your cellar.

Lots of lush aromatic of ripe black cherry, plum, cassis and blue figs. This full-bodied wine integrates lots of black fruit, mixed with vanilla, cinnamon spice, and ripe preserve notes of figs. The 2019 Cabernet “Port” is a rich and complex wine supported by velvety and soft tannin having a perfect balance between sweetness, alcohol, and acidity. Drinking on release but will offer more rewards by aerating the wine in a decanter for six hours before serving. Simply put, just a classic Port style dessert wine that will get better every year. A favorite to our winemaker Sofia who spent lots of time crafting this first release.

Only 375 cases of 375 mls made.

Technical description:

Vineyards selection: 100 % Cabernet Sauvignon – Riata Oak Vineyard – Los Olivos District (Santa Barbara County)

Clone: 337

Fermentation: up to 10 Brix in traditional “lagar” fermentor

Alcohol: 18.50 %

pH: 3.52

TA: 7.40 grams/L.

Oak Regime: 30 % New French Oak M+ toast from the Seguin Moreau cooperage for 22 months.

Aging potential: 2040

Food pairing: perfect with cheese platter: particularly Stilton, Roquefort, Blue cheese, goat cheese and all creamy cheeses. Steaks like ribeye and sirloin: served rare to medium-rare with a dark mushrooms sauce are a treat. To end dinner on a classy note, try some fine creamy or dark chocolate. In summer pairs very well with chilled cantaloupe melon.