



### **2017 Cabernet Sauvignon, Reserve Stags Leap**

Appellation: Stags Leap District

Vineyard: Annapurna Vineyard

Varietal: 95% Cabernet Sauvignon, 5% Merlot

Fermentation: 35% Barrel, 20% Open-top Hand stirred Bin Fermented and 45% Classic Tank Fermented.

Cooperage: Aged 24 months in 40% New French Oak, 20% Cryo-Cleaned with inserts & 40% Neutral French Oak w/60 days of skin contact, Tank for 30 days of skin contact.

Alcohol: 14.7%

Production: 700 cases

Tasting Note: Before you even open the bottle, you know you have something special. Each label is hand applied with a real pressed mustard flower on the front...no two labels are alike.



This wine starts with beautiful aromatics of mocha and toasted marshmallows. The palate offers an abundance of blackberry and plum with multiple layers of luscious cherry, all enveloped in a silky texture that truly represents the Stags Leap District. This wine has a superior lasting finish that can be enjoyed now or for years to come.