

# BARRA

*of* M E N D O C I N O

## 2016 Cabernet Sauvignon

After completing primary and secondary fermentation, this wine was gently racked into barrels where it rested for 18 months before final blending. Displaying a beautiful ruby hue, this elegant Cabernet greets you with complex notes of vanilla, black currant, wood spice and anise. On the palate, it is soft and plush, while at the same time delivering a wonderful, lively acidity. There is a mix of dark fruit and a subtle hint of dusty cocoa. Silky chocolate notes and soft, supple tannins round out the lingering finish.



**Appellation:**  
Mendocino

**Production:**  
500

**ph/TA:**  
3.71/.63

**Released:**  
May 2018

**Harvest Brix:**  
25.3

**Alcohol:**  
14.0%

**Aging:**  
20% new French oak,  
medium and medium plus  
toast (Coopers: François  
Freres, Seguin Moreau , and  
Canton)

**Suggest Retail:**  
\$20.00

**Estate Grown ■ Family Owned Since 1955**  
**Organically Farmed ■ Small Production**

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