

Suger - 60 . 4 18 6 . 44



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

ph/TA:

3.71/.63

Harvest Brix:

25.3

Aging:

18 months in 30% new French oak, balance in neutral barrels

Varietal Composition:

98% Cabernet 2% Petite Sirah

Production:

1000 cases

Released:

February 2018

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NON-GMO
& MORF

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