

BARRA

of MENDOCINO



2018 CABERNET SAUVIGNON

The fruit for the 2018 Cabernet was hand picked in late October from both our winery vineyard site as well as our home ranch, Redwood Valley Vineyards. After crushing and destemming, the wine was transferred to stainless steel tanks for fermentation. We ferment all reds warm, and allow the fruit to reach 80-82 F. Once primary fermentation was complete, the new wine was separated from the skins and seeds. The wine was stored in tank until malolactic fermentation was complete, and then moved to barrels for its final resting place.

Deep ruby in color with aromas of sweet vanilla, ripe currants, black cherry and toasty oak. This wine exhibits flavors of cassis, dark plum, caramel and hints of dark chocolate. Soft, yet plentiful tannins balance out the velvety, layered mouthfeel.

**Alcohol:**

14.5%

pH:

3.72

RS:

.23 grams/100 ml

TA:

.65 grams/100 ml

Aging:

18 months in 20% new French oak, 20% one year old and 60% in neutral. Coopers: Francois Freres, Taransaud, Seguin Moreau, Marchive.

**Varietal Composition:**

100 % Cabernet Sauvignon

Appellation:

Mendocino

Proprietor:

Martha Barra

Winemaker:

Randy Meyer

Vineyard Manager:

Roberto Gonzalez

Production:

950 cases

Suggested Retail:

\$20

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