



2020 RESERVE CABERNET SAUVIGNON



CABERNET SAUVIGNON

TASTING NOTES

The cabernet sauvignon fruit for this wine was handpicked from our 50-acre vineyard site located at our winery in Redwood Valley, CA.

Bordered to the east by the Russian River and situated at 764 feet in elevation, this vineyard was first certified organic in 2007.

After completing primary and secondary fermentation, this wine was gently racked into barrels where it rested for 18 months before final blending. Aged in 30% new French oak, this wine displays a beautiful deep ruby hue with alluring aromas of dark cherries, blackberries and sage. On the palate, the layered flavors of black currant, cocoa and espresso give way to notes of roasted nuts and baked blackberry pie. Supple, rounded tannins provide for a balanced mouthfeel and an elegant, velvety finish.

APPELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic cabernet sauvignon from blocks A and C on winery vineyards in Redwood Valley / estate grown, certified organic petite sirah from Bella Collina in Ukiah

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 427 cases

ALCOHOL: 14.5%

pH: 3.75

RS: .32 grams/100 ml

TA: .66 grams/100 ml

VARIETAL COMPOSITION: 95% cabernet sauvignon / 5 % petite sirah

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

COOPERS: Radoux, Francois Freres, Nadalie, Marchive



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