



# B.R. COHN

## CABERNET SAUVIGNON

### 2018 NORTH COAST

#### VINEYARD

Sourced from vineyards in the North Coast region of northern California. Napa, Sonoma and Lake counties provide a diversity of character for this Cabernet blend.

#### WINEMAKING

Once harvested we crush into glycol jacketed stainless steel tanks to begin fermentation. We heat up to an ideal fermentation temperature and perform pumpovers at least twice a day during primary fermentation. Once primary fermentation is complete we barrel the wine down to French oak barrels to complete malolactic fermentation. The wine is racked three times to “clean up” the wine and allow homogenous blending, then put back down to French oak. The blend of the wines is based on a barrel to barrel selection of only the best barrels for this Napa blend.

#### TASTING NOTES

Aromatics of the wine unfold with tea leaf, black fruit and leather. Spices also wrap around the nose while on the palate suggestions of currant, blackberry and rhubarb evolve, becoming a spice rack of cinnamon, nutmeg and clove. A touch of vanilla mingles with more earthy notes of tobacco leaf and cigar box. As the wine opens up, the tannins—while present—integrate into the finish.

#### PAIRING SUGGESTIONS

Pair with grilled ribeye with mushroom and thyme gravy-topped mashed potatoes.

#### TECHNICAL DATA

Composition	82% Cabernet Sauvignon, 13% Merlot, 4% Petit Verdot, 1% Malbec
Alcohol	14.1%
TA	6.45 g/100 mL
pH	3.79