

B.R. COHN
Sonoma County
CABERNET SAUVIGNON

2017

B.R. Cohn has over four decades of Sonoma Cabernet Sauvignon experience and every vintage is an opportunity to explore Sonoma's version of this noble grape

TASTING NOTES

The aromatics suggest dark fruit and baking spices, dried herbs and vanilla.

On the palate we note black cherry, currant and a dusty hint of cinnamon and nutmeg. Vanilla bean and mocha fulfill the mid-palate, leading to a finish with bright acidity and complex red and dark fruits.

{ PAIRING SUGGESTION }

Pair with herb-crusted prime rib with red wine blackberry sauce



VINTAGE NOTES

The year began with an abundance of winter rain, followed by mild spring temperatures that provided a nice slow start to the season. Record setting rain and cooler temperatures lengthened dormancy, with first signs of budbreak mid-March. Hotter than average days in June and July brought harvest mid-August with lower than average yields across all varieties. As a result, the overall quality of the 2017 vintage is amazing, with richly colored reds offering a lovely balance between concentration and complexity.

VINEYARDS & WINEMAKING

Cabernet sourced from vineyards throughout Sonoma County, including a portion from our Olive Hill Estate. Once harvested, we crush into glycol jacketed stainless steel tanks to begin fermentation. We heat up to an ideal temperature and perform pumpovers at least twice a day during primary fermentation. Once 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 for this Sonoma blend.

TECHNICAL DATA

Composition	86% Cabernet Sauvignon, 6% Petit Verdot, 5% Merlot, 3% Malbec
Appellation	Sonoma County
Oak Aging	Aged for 22 months; 100% French oak, 40% new, 30% second use
Brix	25.6
pH	3.73
Alcohol	14.5%
RS	1.3 g/L
TA	0.66 g/100ml