# **B.R. COHN**

# Sonoma County CABERNET SAUVIGNON

2018

B.R. Cobn 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



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#### VINTAGE NOTES

The 2018 vintage has been described as "near perfect" without interruptions from fires or weather events. It was a long and even growing season without heat spikes. Despite a warm February, the 2018 growing season started off cooler than the past few vintages. A cool spring led to a moderate summer. As a result, harvest started a bit later allowing for longer hang time--a full two weeks longer than average. For the grapes this means more development and complexity of flavors, with good acidity and balance.

## 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	81% Cabernet Sauvignon, 9% Merlot 5% Cabernet Franc, 5% Malbec
Appellation	Sonoma County
Oak Aging	Aged for 22 months; 100% French oak, 40% new, 30% second use
pН	3.62
Alcohol	I4.5%
TA	0.63 g/I00ml
se Production	2000 six packs

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