

B.R. COHN  
*Sonoma County*  
CABERNET SAUVIGNON

2019

*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

Aromatics evolve with a mélange of mixed berry notes laced with spice, cigar box and dusty mocha. On the palate we note concentrated crème de cassis that evolves into complex dark fruit characters of blackberry and currant. The midpalate shows some classic Cabernet earth tones of leather and dried herb. Oak spices such as nutmeg, cinnamon and clove lace the lingering acidity.

{ PAIRING SUGGESTION }

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



VINTAGE NOTES

2019 was nearly “an ideal” winegrowing season in Sonoma County. There was just the right amount of heat early in the growing season to acclimate the grapes and mild temperatures continued throughout the season, which produces superior flavor development. Sonoma County experienced late rains into May that benefitted winegrowers. This was followed by a series of warm days that carried on through September, which lead to long hang times and even ripening. The result was outstanding fruit ready for harvest.

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

<b>Composition</b>	85% Cabernet Sauvignon, 9% Merlot, 3% Cabernet Franc, 2% Malbec and 1% Petite Verdot
<b>Appellation</b>	Sonoma County
<b>Oak Aging</b>	Aged for 22 months; 100% French oak, 40% new, 30% second use
<b>pH</b>	3.72
<b>Alcohol</b>	14.5%
<b>TA</b>	0.61 g/100ml
<b>Case Production</b>	2000 six packs