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red wine central coast



WINEMAKING NOTES

30% hand picked, 70% machine picked late night or early morning. Destemmed only, direct to stainless steel tanks for temperature controlled fermentation. Cold soaked for 3 days before inoculation with various strains of yeast depending on variety and desired fermentation temperature. Pressed at dryness and inoculated for malolactic fermentation. Aged 11 months in a combination of French and American oak.

TASTING NOTES

Dark inky color with black cherry and brambly blackberry fruit with spicy cinnamon and leather aromas.Soft juicy black fruit flavors combine in the mouth in this complex blend with hints of leather and spice.Tannins are round and the wine is juicy, ending with a warm and spicy toasted finish.



Appellation 100% Central Coast Blend 50% Cabernet Sauvignon, 20% Merlot, 18% Petite Sirah, 12% Tempranillo pH 3.76 TA 6.4 Alc. by Vol. 14.5% RS 1.03 g/L

RED WINE • 375ml