

B.R.COHN

2015 CABERNET SAUVIGNON NORTH COAST SILVER LABEL



Vineyard

The B.R. Cohn Silver Label Cabernet Sauvignon is a blend of select hillside vineyards in Sonoma and Mendocino Counties and our own Olive Hill Estate Vineyard. Years of working with these vineyards allow us the advantage of selecting only the best low-yield vineyard blocks to produce this rich concentrated Cabernet.

Winemaking

Individual vineyard lots are fermented and aged separately. Cold soaking prior to fermentation. Fermented in open top and closed tanks. Best lots receive extended maceration. Aged 10 months in French tight grain oak barrels. Blending to produce the richest, most complex Cabernet possible.

Tasting Notes

A bold, rich Cabernet with aromas of cassis, black cherry, mint and violet combine with a bouquet of pungent oak, anise and warm vanilla. On the palate, lush cherry, caramel, and clove are wrapped in smooth tannins and a long juicy finish.

Pairing Suggestions

Excellent with corned beef and cabbage, bacon wrapped fillet mignon, or old fashion spaghetti and meat balls in marinara. Also serve with strong cheese and flat bread on your next vineyard outing or pair with your favorite dark chocolate.

Technical Data

Blend: 77% Cabernet Sauvignon, 13% Zinfandel & 10% Petite Sirah
Alcohol: 14.3%
TA: 0.64 g/100 mL
pH: 3.65
UPC: 7 40216 12609 4
Case Production: 35,140
Case Weight: 40.4 lbs (12 x 750ml)
Case Dimensions: 9.75" (L) x 13" (W) x 13.25" (H)