
CACHE CREEK

VINEYARDS & WINERY

2016
Reserve
CABERNET SAUVIGNON
LAKE COUNTY



GOLD MEDAL • 90 PTS *2021 Sommeliers Choice Awards*

GOLD MEDAL • 90 PTS *2020 Sunset International Wine Competition*

SILVER MEDAL *2020 San Francisco Chronicle Wine Competition*

SILVER MEDAL *2020 East Meets West Wine Challenge*

SILVER MEDAL *2019 Dan Berger's International Wine Competition*

SILVER MEDAL *2020 West Coast Wine Competition*

WINEMAKER NOTES

Our Reserve Cabernet is a more intense version of this varietal than our non-Reserve bottling, but offers the same unique flavors derived from our vineyard's distinctive *terroir*. We age the wine in select oak barrels from the Nevers and Tronçais forests in central France—the same barrels that are typically used to create the renowned Cabernet blends from Bordeaux. These barrels were gently toasted over a wood fire to encourage notes of chocolate and coffee, along with a background of butterscotch, to emerge when the wine is oak aged. The resulting wine is a classic Cabernet with complexity and layers of opulent flavors.

COMPOSITION	Cabernet Sauvignon
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	14.5%
TA	6.8g/L
pH	3.58
COOPERAGE	100% French oak barrels
BARREL AGING	22 months
PRODUCTION	282 cases 750ml 10 cases 1.5L

TASTING NOTES

Tantalizing aromatics fill the glass with a fusion of blackberry, currant, forest floor, and toasty oak. A well-balanced palate showcases the depth and complexity possible in wines produced from our estate fruit. The luscious blend of intense blackberry, black currant, cedar, and mocha mingle with just a hint of toasted coconut. Perfectly integrated oak and supple tannins gently frame the wine, never interfering with its stylish elegance.

Enjoyable to just sip with someone special, this wine will also pair well with rack of pork with a garlic-rosemary-butter crust, or steak Diane served with sautéed mushrooms and crispy oven-roasted baby potatoes.