

2016 CABERNET SAUVIGNON

tasting notes

The deep and bright color of our Cabernet Sauvignon is a reflection of its youth and richness. The flavors recall ripe fruits of strawberry, cherry with hints of leather, dry herbs and chocolate. Full bodied with young and very accessible tannins the Cabernet Sauvignon's mouthfeel reveals a savory mid-palate of dark fruit and lingering oak flavors. This mouthwatering 2016 Cabernet Sauvignon comprises all of the attributes desirable for long aging.

winemaking

After de-stemming, the Cabernet Sauvignon grapes are lightly crushed into stainless steel vats. When the fermentation starts the wine undergoes methodical aeration at moderate temperatures to extract soft tannin and color. Towards the end of the maceration the pump over work is limited to nonexistent. Finally, when mouthfeel objectives are reached the grapes are gently pressed and barreled down. Barrel aged for 15 months in 95% French oak and 5% American oak, of which 30% was new oak.

vineyard

South facing, our Southern Oregon vineyard estate is located at the northern end of the Rogue Valley. With elevations ranging from 700 to 1800 feet, the primarily ancient volcanic and alluvial fan soils provide well drained, nutrient rich soils which are ideal for growing premium wine grapes.

food pairing

While there may be nothing better than the classic pairing of Cabernet and a fine steak with a savory sauce, such as béarnaise or au poivre, our rich and flavorful Cabernet Sauvignon would pair excellently with a multitude of dishes. Try it with a savory cocoa and spice-rubbed roasted pork loin, braised mushrooms, and mashed parsnips smothered in rich demi-glace. This wine would also pair well with an array of aged cheeses, such as sharp cheddar, manchego or gouda.

wine stats

Cases Produced	1106
pH	3.75
T.A.	5.35
Alcohol	14.1%
Bottled	March 2018

52 N River Road Gold Hill, OR 97525
Tel: 541.855.2062 Fax: 1.888.740.9864



UPC 858419001060

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