



D E R O S E

Continental Cabernet

Cienega Valley

Aromas of white peppercorns, bright red fruit and vanilla complement this uniquely spicy wine. It rounds the pallet with soft tannins, pepper, cherries and a hint of pomegranate. It is best enjoyed with cured meats, fowl and pork.

Technical Data

Total Acidity: 6.9g/L

pH: 3.41

V.A: .69g/L

Alcohol: 14.1%

Brix @ Harvest: 26.5

Production: 300 cases

History:

This rare and unique cabernet blend; 95% Cabernet Pfeffer, 4% Cabernet Franc and 1% Cabernet Sauvignon, is inspired by an equally unique car, a 1956 Lincoln Mark II, which was donated by Al and Lee DeRose to our onsite non-profit Nostalgic Vintage Auto Museum. In addition to their contribution, it was the Cedolini, DeRose and Miller families' initial purchase of the winery and a 40-plus year automobile obsession with led to the inspiration for this delightful blend.

We must also pay tribute to William Pfeffer, the creator of this fascinating varietal known as cabernet pfeffer, who was responsible for breeding it in Cupertino, California, in 1897. Cuttings of this amazing grape made their way to Cienega Valley shortly thereafter and remain here, one-hundred years later, much in their original status, dry farmed and head-pruned. Approximately five acres remain under cultivation and produce close to one ton per acre.

Production:

We hand harvest the cabernet pfeffer, franc and sauvignon grapes, allowing them to cold soak for about one week prior to their fermentation with native yeasts. Fermentation takes place in open-top fermentors for approximately 2-3 weeks after which the wines are pressed, allowing to settle one month, then storing in 20% new-French oak barrels. The cabernet pfeffer and franc are aged for fourteen months, while the cabernet sauvignon spends twenty-four months aging prior to bottling without fining or filtration. This allows the cabernet sauvignon to soften, becoming well-rounded prior to blending, thus the reason for this wine's non-vintage designation.

