



DEROSE

WINERY

Cabernet Sauvignon (Alexander Valley)

FERMENTATION

Our Cabernet Sauvignon underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the Cabernet Sauvignon underwent malolactic fermentation without using a culture. The wine is stored 100% in French oak barrels, without any pumping used to transfer our wines. The wine is then bottled un-fined and un-filtered to preserve all its flavors and mouth feel.

TASTING NOTES

Our Cabernet Sauvignon has aromas of cassis, plum, cherry, vanilla and sage. In the mouth its firm but ripe tannins complement the wine's lush flavors of cherry, cassis, blackberry and chocolate. Pair with beef, smoked meats, hearty stews, soft cheeses and Ravioli. Drink now until 2035.

TECHNICAL DATA

Appellation:	Alexander Valley, Sonoma County
Varietal content:	95% Cabernet Sauvignon, 4% Malbec, 1% Merlot
Yield:	2.5 ton per acre
Finished alcohol:	14.1%
pH:	3.66
Total acid:	5.7g/L
Residual Sugar	0.10g/L
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

