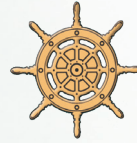




# COASTAL ESTATES



## CABERNET SAUVIGNON California

### WINEMAKER'S NOTES

Toasted oak and dark fruits introduce our Coastal Estates Cabernet Sauvignon. Straightforward and well-balanced, it expresses blackberry and black cherry in equal parts to the toasty, vanilla-oak spices. For all its “black” character, the fruit remains bright and fresh, joined by subtle toffee-coffee notes. Juicy and long, the palate is structured by ripe, easy tannins. This is an enjoyable, pop-the-cork wine made for everyday occasions.

### VINEYARD SOURCING

We source the fruit for our Coastal Estates Cabernet Sauvignon from select vineyards throughout California, creating a wine with depth and complexity. Our Coastal Estates wines are dedicated to our deep-rooted love of the coast we call home. It's the sunny afternoons followed by cool ocean breezes and fog rolling in from the Pacific ocean that make our California vineyards so special – and that we hope to harness in each bottle!

### WINEMAKING

During harvest, we work with our viticulture team to carefully select grapes with ripe flavors and mature tannins. Once at the winery, the fruit is crushed and placed into stainless-steel tanks for fermentation. Frequent pump-overs maximize contact between the juice and skins, allowing a thorough extraction of aromas and flavors. Following malolactic fermentation, the wine spends nine months on French and American oak to give it gentle spice nuances and structure.

### KEY SELLING POINTS:

- Supple and approachable, our Cabernet Sauvignon shows ripe fruit and highlighted by oak-spiced flavors.
- California's warm days and cool nights provide the ideal conditions for complex flavor development.
- A blend of French and American oak helps achieve stylistic balance and character.