

SAMUEL CHARLES



2018 SAMUEL CHARLES NORTH COAST CABERNET SAUVIGNON

WINE DATA

Producer

Samuel Charles

Region

North Coast, California

Country

United States

Wine Composition

91% Cabernet
Sauvignon,
5% Petite Sirah,
4% Malbec

Alcohol

14.2%

Total Acidity

6.75 G/L

Residual Sugar

3.0 G/L

pH

3.85

DESCRIPTION

The Samuel Charles Cabernet Sauvignon radiates intense aromas of black cherry, ripe blackberry, cedar and dried herbs, with soft touches of oak. The dark ruby color is an expression of intense fruit grown in the mountains of the North Coast. The flavors envelop the mouth with intense fruit, complex notes of dark chocolate, cranberry and spice with a hint of vanilla oak on the finish. The wine is rich velvet in the mouth softening to ripe tannins and a long, lingering structured finish.

WINEMAKER NOTES

This wine was made from Cabernet Sauvignon grapes grown in volcanic soil from elevations around 2,100 feet in the mountains of the North Coast. In 2017, the cool spring and warm summer created good ripening and a long growing season, ideal for hang time resulting in mature flavors. After picking, the grapes were fermented with utmost care and the resulting wine was aged 9 months in 30% new oak (60% French and 40% American).

SERVING HINTS

Serve at room temperature with red meats, lamb or assorted cheeses.

