

2016 CALIFORNIA CABERNET SAUVIGNON



BRAND STORY

Coyote Creek wines are handcrafted using traditional winemaking techniques that blend flavors from distinct vineyards throughout California. Each glass invites the palate on a sensory journey of discovery through layers of bold and ripe flavors reflecting the diverse nature of California's premier wine regions.

VINEYARD INFO/REGION

From across the nuanced terroir and microclimates of California, we sought to find the best lots of Cabernet Sauvignon that represented a range of styles and flavors. This is how our winemaking team is able to craft such a harmonious wine.

WINEMAKING/VITICULTURE

Across California, vintner's rejoiced at the quality of the 2016 wines. El Niño brought rain to the state, especially needed after several years of drought. However, it was still a hot year, with the budburst and harvest beginning earlier than usual. Cabernet Sauvignon grapes were picked as they reached the perfect balance of ripe fruit character and refreshing acidity. Blending the wine from several regions was used to further this balance, combining ultra-rich, black fruit character with red fruit and herbal notes.

TASTING NOTES

Aromas of dark red fruit such as Bing cherry and red currant layer over hints of dried herb and pepper. The palate is smooth with a juicy entry marked by red and black fruit followed by savory herbs and baking spice leading up to a dusty, tight finish.

TECHNICAL NOTES

VINTAGE: 2016 REGION: California ALCOHOL: 12.5%