



## MON FRÈRE CABERNET SAUVIGNON



**COUNTRY** USA

**WINEMAKER** TOM HINDE

**REGION** California

**GRAPES** Cabernet Sauvignon

### BACKGROUND

Mon Frère Winery champions the very best in quality wine making and exceptional value from California. French for my brother, Mon Frère is a tribute to those special friends who feel like family. Winemaker Tom Hinde brings a wealth of experience and knowledge in crafting this fine range of wines.

### PRODUCTION AREA

Grapes are sourced from vineyards on the North Coast (Napa, Sonoma, Lake and Mendocino Counties), Lodi and Paso Robles. Coastal growing sites add layers of ripeness, fruit flavors and acidity structure in this hand tended fruit.

### DESCRIPTION

**COLOR:** Rich garnet color with deep, purple layers.

**NOSE:** Aromas of plum and blackberry, layered with elegant floral tones of lavender and sage that enhance underlying vanilla tones.

**TASTE:** A fruity palate with bold texture and a juicy mouthfeel.

### VINIFICATION

Harvested in late September. All of the fruit is hand-sorted, fully destemmed and crushed in stainless steel tanks. Cold soaks (5-7 days), warm fermentations (85-90 degree range), and moderate pump-overs. Total skin contact ranged from 18-25 days. Full malolactic fermentation on lees using native yeast and D254. Aged for 9 months in 90% French and 10% American oak. Only 10% new oak is used each year.

### ANALYSIS

Alcohol: 13.9% TA: 5.88 pH: 3.62

### SERVING SUGGESTIONS

An excellent match for the most flavorful of foods. Enjoy with red meats, including grilled beef and lamb, pasta dishes, rich sauces and ripe cheeses

### BOTTLE SIZES

750 ml

