

‘ Ōlelo



CABERNET SAUVIGNON

VINTAGE: 2016

APPELLATION: Paso Robles

ALCOHOL: 13.5%

OAK REGIMEN: 28% Aged in French and American Oak

HARVEST: September 15th thru October 27th, 2016

MALOLACTIC FERMENTATION: 100% Complete

pH: 3.63

TITRABLE ACIDITY: 6.09 g/L

PRODUCTION: 750 Cases

WINEMAKER NOTES

This full-bodied Paso Robles Cabernet Sauvignon captivates with its dark garnet color, revealing fragrant notes of dark fruit and violets that seem to leap from the glass. On the palate, noticeable flavors of blackberries, espresso and toasted oak are enhanced by a subtle backbone of savory characteristics, while well-integrated tannins and a complex, fruit-forward finish further round out this powerful wine.