

‘ Ōlelo



CABERNET SAUVIGNON

VINTAGE: 2017

APPELLATION: Paso Robles

ALCOHOL: 13.9%

OAK REGIMEN: 25% New French and American
Oak for 9 months

HARVEST: October 21st thru October 24th, 2017

MALOLACTIC FERMENTATION: Native, 100% Complete

pH: 3.56

TITRABLE ACIDITY: 5.96 g/L

PRODUCTION: 1,000 Cases

WINEMAKER NOTES

The warm days and cool nights Paso Robles offers are the perfect growing conditions to craft a Cabernet Sauvignon that is full-bodied, with well-integrated firm tannins and a luscious ruby, garnet hue. Aromatics of dried red fruit, soft leather, dried roses and a hint of bay leaves will consume your senses. While dried red currants, Christmas spices, and beautiful floral rose notes will please your palate.