

ORGANIC VINTNERS

Cabernet Sauvignon

Vintage: 2008
Appellation: Redwood Valley, Mendocino
Varietal: 100% Cabernet Sauvignon
Acid: 0.46
pH: 3.46
Winemaker: Dan Kopache

Organic Certificate: Grapes and facilities have been certified by USDA Accredited California Certified Organic Farmers.



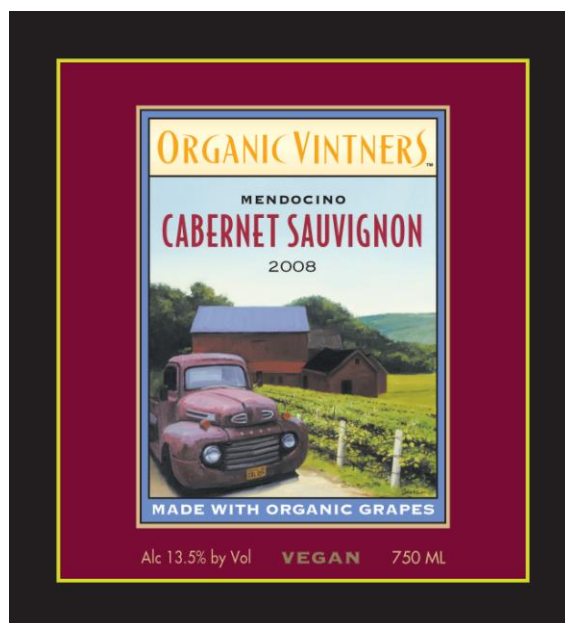
Viticulture: Organic Vintners is very selective about the fruit used to make our premium wines. The perfect microclimate of warm days and the cool nights in the Redwood Valley appellation is conducive to growing some of the finest grapes in the world. Special equipment is used to till the soil, legumes are planted between the rows to provide nutrients, and other naturally mined minerals and amendments are added to the soil. This method of farming replaces the dependence on chemical fertilizers and the use of toxic fungicides and insecticides used in conventional cultural practices. The wines are inspired and connected to the land of Mendocino County and the beautiful Redwood Valley AVA (American Viticultural Area).

Winemaking: Cold soaked for 3 days at 50 degrees Fahrenheit. Inoculated on fourth day at 80 degrees. 12 day fermentation on skins, then racked and micro-oxygenation. At malolactic completion the wine was oaked with 25% New French Oak at medium plus toast for 4 months, then racked and bottled.

Notes: Scents of cedar wood, eucalyptus and currant. On the palate, red currant, cassis and black cherry fruits emerge with nuances of fresh herbs and vanilla. Pairing suggestions: Roasted root vegetables, winter pot pies, grilled and roasted meats.

Source: Organic Vintners sources this fruit from Redwood Valley Cellars in Mendocino County. Redwood Valley Cellars is a certified organic custom crushing facility that works with numerous growers of organic grapes throughout Mendocino County.

Accolades: **87 Points**—*Wine Enthusiast*, June 2010



CERTIFIED ORGANIC GRAPES AND VEGAN
MADE EXCLUSIVELY FOR
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