

BLEND

79% Cabernet Sauvignon, 8% Merlot, 5% Petite Sirah, 5% Rubired, 3% Zinfandel

APPELLATION

74% Lodi, 17% Clarksburg,5% Paso Robles,4% Contra Costa County

ANALYSIS

pH 3.68 TA 5.8 g/L ALC 13.5% RS 3.0 g/L

UPC

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LEESE - FITCH

CALIFORNIA

CABERNET SAUVIGNON 2017

TASTING NOTES

A dark ruby color, raspberry and sassafras aromas are complemented by sweet cherry, cinnamon, vanilla and subtle oak notes. The first sip showcases plum, pomegranate, blackberry, and delicate rosemary. The finish is reminiscent of dried cranberry, sweet leather, and cherry cola with a hint of cedar and minerals.

WINEMAKER NOTES

Our 2017 Cabernet Sauvignon is sourced within the Lodi appellation, predominantly the Borden Ranch and Mokelumne River sub-appellations. Both sub-appellations have beautiful maroon topsoil which is well-known to grown excellent red wine grapes. Cabernet Sauvignon, Merlot, and Petite Sirah from Clarksburg add cool climate structure to this blend with earthy notes and chewy tannins. Last but not least, a pinch of Paso Robles Zinfandel adds spice and jammy fruit to soften the blend.

FOOD PAIRINGS

This Cabernet Sauvignon pairs perfectly with a marinated portabella mushroom burger on a potato bun with a roasted red pepper aioli, beef stroganoff alongside classic green bean casserole or a spicy pepperoni pizza.