



the path

2017 Cabernet Sauvignon

TASTING NOTES

Our 2017 The Path Cabernet Sauvignon features aromas of boysenberry, plum, and bramble along with savory herb and touches of sweet vanilla. Framed by American Oak, the palate offers flavors of tart cherry, pomegranate, and notes of chocolate. Medium-bodied and supported by a core of food friendly acidity make food pairings a breeze alongside this wine.

APPELLATION

In crafting our 2017 The Path Cabernet Sauvignon, our winemakers sourced grapes from throughout California's prime grape growing regions. Known for its abundant sunshine, which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs) that encompass over a half million acres of vineyards, supporting a diverse varietal mix. Cool climate varieties like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel, and Sauvignon Blanc.

PRODUCTION NOTES

VINTAGE	2017
APPELLATION	California
VARIETAL	Cabernet Sauvignon
SPECIFICATIONS	pH: 3.71 TA: 5.9 g/L ABV: 13.5%