

PLUNGERHEAD

LODI WINES



2018 CABERNET SAUVIGNON LODI

TASTING NOTES

A deep purple in color, this wine has alluring aromatic notes of blackberry, leather, cinnamon and toasted cedar with hints of white pepper. The first sip shows juicy flavors of dark ripe cherry, and raspberry compote. The mouthfeel is silky, with a lengthy and flavorful finish with notes of plum, vanilla and toasted almonds.

WINEMAKER NOTES

Plungerhead wines start in the heart of Lodi, California, which has grown in popularity over recent years for crafting world class wines. Our goal is to make wines reflective of Lodi's true character with rich flavors that are bold and reflective of its unique soil and Mediterranean climate.

We use three primary vineyards for our Cabernet Sauvignon grapes sourcing in Lodi; Alabama Ranch Vineyard, Mettler Family Vineyards, and Stama Vineyards. Both Alabama Ranch and Mettler Family Cabernet are in Borden Ranch sub appellation, while Stama Vineyards is in the Clement Hills sub appellations of Lodi.

The **Borden Ranch** sub appellation is known for having well drained, deep red soil and produces well-structured and concentrated red wines. **Clement Hills** sub appellation, known for its rolling hills at the base of the Sierra Foothills, has a warmer and wetter climate known to produce award winning red varietals. The balance of the blend is a collection of red varietals including Petite Sirah, Zinfandel from Lodi, and Tempranillo from Clarksburg. All three varietals add individual nuance flavor, texture, and complexity to the wine.

VARIETAL

80% Cabernet Sauvignon
9% Tempranillo
6% Petite Sirah
5% Zinfandel

APPELLATION

91% Lodi
9% Clarksburg

ANALYSIS

pH 3.65
TA 6.2 g/L
ALC 14.5%
RS 3.0 g/L

AGING

Malolactic Fermentation 100% OAK
60% AMERICAN OAK
35% FRENCH OAK, AND
5% HUNGARIAN OAK AGED