



# CABERNET SAUVIGNON

NEW YORK PREMIUM SELECTION

*Old World Tradition, New World Innovation*

## VINIFICATION TECHNIQUE

The North Fork of Long Island is home to vineyards that produce Bordeaux varietals of surprising intensity and perfect balance. This Cabernet is made using Long Island grapes and undergoes a controlled, warm fermentation on its skins to obtain the fullest expression of flavor and color. It is aged in French and American oak barrels for a minimum of one year.

## SENSORIAL DESCRIPTION

This mature, ruby-red wine with a brick-red hue is a true expression of the Bordeaux style Cabernet. Medium-bodied, this wine offers a bouquet of cedar and cassis and flavors of ripe berries and cherries with a slight herbaceous note. A long, slightly smoky finish completes this classic.

## ANALYSIS

Alcohol: 13%

Residual Sugar: Dry (<0.3%; 3g/L)

pH: 3.51

TA= 5.6g/L Tartaric

## SERVING SUGGESTIONS

Will complement beef roasts, steaks, lamb chops, ragus and other rich, hearty fare like gorgonzola steak. Also, a wonderful companion for creamy cheeses and dark chocolate.

## ACCOLADES

Among the top 3 best Cabernet Sauvignons from New York, as rated by the Wine Spectator, in an article featuring New York Wines - and the best price in the category (\$15 vs. \$35 & \$40).

