

## Overview

Our CoCo (Cabernet Sauvignon) is ageing beautifully and packs a delicious punch of rich aromas and flavors of plum, molasses, and cherry. The ability to stand up against the most powerful of meat dishes, our CoCo will certainly please the most sophisticated of palates.

## Color/Aroma/Palate

Moderate intensity, rich red-brown hued wine. Aromatically, CoCo delivers delicious aromas of prune, molasses, a note of cherry, and a wisp of oak. On the palate our Cabernet Sauvignon is a dry, moderate bodied wine with lingering tannins. Hints of cherry and plum remain with a pleasantly dry finish.

## Wine Production Info

Cultivars: 100% Cabernet Sauvignon

Harvest Year: 2009

Bottling Year: 2010

Vineyard: Lake County, California (*fresh grapes shipped to Fireside*)

Alcohol: 14.0 %

Brix: 25.5

Residual Sugar: None

Oak: Added during Fermentation; Medium toast French Oak for 6 months; then, aged 1 year in neutral oak barrels.

Malolactic Fermentation: Yes

Cold Stabilization: None.

Note: Macerated/Fermented on skins for 3 weeks

Background: A relative newcomer to the *Vitis Vinifera* family of wine grapes. The result of a chance crossing of Cabernet franc and Sauvignon blanc during the 17th century.

## Pairing and Service

Optimal Serving Temperature: 65 degrees

Cheese: Sharp Cheddar

Meals: Stews, braised meats and poultry, dishes with cream.

**Awards:** Bronze (2009) Mid-American Wine Competition; Silver (2008) Mid-American Wine Competition.

