

HAMILTON-BRANCH

2018 ALEXANDER VALLEY CABERNET SAUVIGNON

Since the 1880s, Sonoma County's renowned Alexander Valley has been producing world-class wines. Its gravelly soils and Mediterranean climate of warm summer days tempered by evenings cooled by Pacific breezes, result in grapes ripened to perfection, but typically maintaining a refreshing acidity. Our *Hamilton Branch 2018 Alexander Valley Cabernet Sauvignon* is a great example of this region.

Pronounced aromas of red berry and plum are underscored by subtle vanilla and a hint of violet.

On the palate this wine offers generous blackberry flavors complemented by typical Alexander Valley Cab notes of cured tobacco and leather complemented by rich fig and cassis. The full body is balanced by a finely-tuned acidity and perfectly integrated, nutty tannins.

Drinking great now, this cab will also age for up to five years. We recommend pairing it with Portabello mushrooms, rib-eye steak or traditional sharp cheddar.



WINEMAKING NOTES

Ph: 3.67

TA: 6.07 g/L

Aging: French Oak Barrels (Nevers and CoF, two years)