



MONIKER

CABERNET SAUVIGNON

Moniker Cabernet Sauvignon is a structured wine showcasing the best of Mendocino's bench-land vineyards. The gravel loam rich soils of these vineyards force the typically vigorous Cabernet vines to form small berries which in turn create dark and densely flavored wines. From maceration to fermentation, we worked to preserve the wine's tannic backbone: cold soaking the grapes for two days, pumping over the cap, and briefly leaving some of the lots on the skins for greater extraction. We chose a Languedoc yeast strain prized for delivering optimum fore-mouth volume while retaining varietally correct flavors of currant, black olive and tobacco. Though this wine is 99% Cabernet Sauvignon we did blend in 1% of Petit Verdot for power. Aged for 22 months in 36% new American oak for bold vanilla and spice character that adds to the savory and fruit forward nature of this wine.

LUXURY WINES FROM CALIFORNIA'S MENDOCINO COUNTY

Alcohol: 14.5%

TA: .55

PH: 3.65



Case Pack: 12 X 750ml
Bottle Dimensions: 11.875" x 3.141"
Case Dimensions: (LxWxH):12.75" x 9.75" x 13.75"
Case Weight: 35 lbs.
Pallet Pattern: 14 cases /layer, 56 cases /pallet
UPC Code: 0-86828-61017-1
SCC Code: 1-00-86828-61017-8