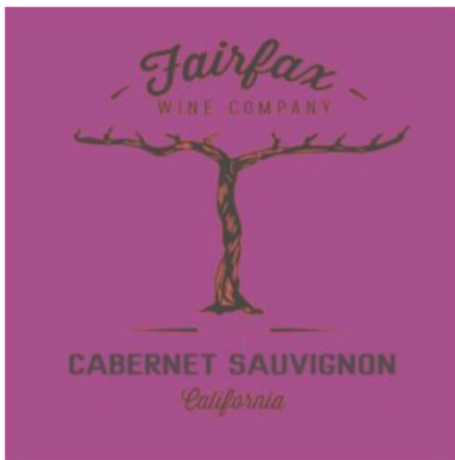


Fairfax

WINE COMPANY

CABERNET SAUVIGNON



VINTAGE: 2022

VARIETAL: Cabernet Sauvignon

COUNTRY: USA

REGION: Sourced from vineyards in Mendocino, Sonoma and Clarksburg counties

ALCOHOL: 13.8%

SOIL: Deeply and highly weathered sandstone and shale rocks of an unnamed cretaceous formation

FERMENTATION: The grapes were destemmed only, then transferred by gravity to stainless steel fermentation tanks. After a long cold soak, the must was allowed to warm and ferment with indigenous yeast. I encourage the fermentations to hit the low 90F for at least two days for added extraction. The new wine was pressed off just before going dry to minimize harsh, alcoholic extraction. Malolactic fermentation was left to complete indigenously.

FOOD PAIRING: Red meat, burgers, dark chocolate, and tomato-based sauces.

TASTING NOTES: Aromatically expressive with bright, red plum, black currant and a hint of leather. The structure is bright and velvety with long elegant tannins and balanced acidity. The finish is packed with more plummy dark fruit, dried herbs and touch of caramel.