Shooting Star Cabernet Sauvignon 2015

VINEYARDS
Here in Lake County the red volcanic soils, ample sunshine, almost no fog, the
1400 foot plus elevation, and the cool night temperatures, all add up to a
wonderful place to grow red grapes. We harvest Cabernet Sauvignon for
Shooting Star from two growers: Dorn Family Vineyards, and Shannon Ridge
Vineyards. The Dorn vineyard is perched on a hollow on the NW corner of the
dormant volcano Mt Konocti. Shannon Ridge Vineyard sits over 1600 feet above
elevation on the northeast area of Lake County. Warm days and cool nights are
ideal conditions for this site.

WINE STYLE & TASTING NOTE
We age this wine for 15 months in oak barrels (20% new) in order to preserve
the bright fruit flavors of this wine. Our Shooting Star Cabernet Sauvignon has
aromas of dark red fruit with just a hint of fresh herbs. The flavors are of Black
cherry, boysenberry and tobacco with soft, yet lingering tannins.

FOOD PAIRINGS
This Cabernet Sauvignon pairs well with Leg of lamb roasted with fresh
rosemary, and garlic, grilled flank steaks or try with an aged Gouda cheese.

TECHNICAL NOTES
APPELLATION Lake County, CA  ALCOHOL 14.2%  PH 3.77
TA 0.58g/100mL  RS 0.24g/L  BARREL AGING 15 months in French and
Hungarian  VINE AGE Avg. 30 years  YIELDS 2-3 tons per acre
PRODUCTION 2100 cases  MSRP $16.00