

SHOOTING STAR CABERNET SAUVIGNON 2016

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** 3.70
TA 0.60g/100mL **RS** 0.02g/L **BARREL AGING** 15 months in French and Hungarian **VINE AGE** Avg. 30 years **YIELDS** 2-3 tons per acre
PRODUCTION 2750 cases **MSRP** \$16.00

