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# SHOOTING STAR CABERNET SAUVIGNON 2013

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## VINEYARDS

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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 three growers: Dorn Family Vineyards, Shannon Ridge Vineyards and Robin Hill Vineyards. The Dorn vineyard is perched on a hollow on the NW corner of the dormant volcano Mt Konocti. Robin Hill Vineyard owned and managed by Jeff Lyon is less showy but the soils are great and the vines really struggle but produce wonderful fruit. 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 NOTES

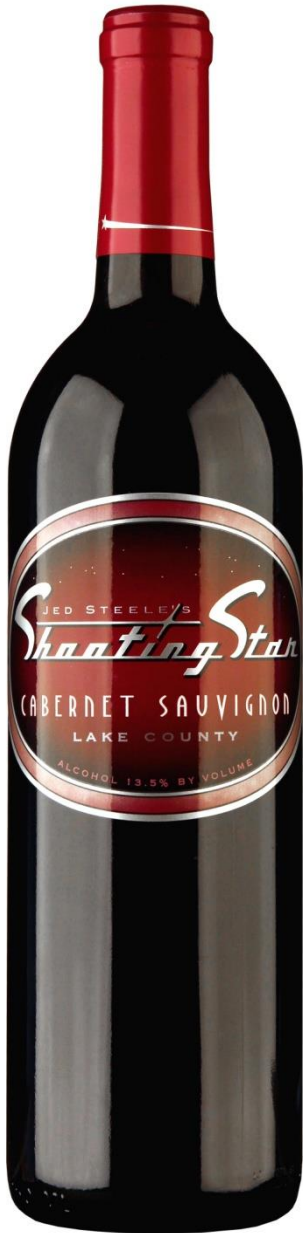
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We age this wine in American oak barrels 20% new for 15 months. This wine has aromas of dark red fruit with just a hint of fresh herbs. The flavors are of Black cherry, boysenberry and tobacco with soft, yet lingering tannins.

## FOOD PAIRINGS

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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.



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**APPELLATION** Lake County **HARVEST DATES** September 9<sup>th</sup>, 24<sup>th</sup> and October 4<sup>th</sup>, 2013 **ALCOHOL** 14.5% **BRIX** Average 24.3 **pH** 3.71 **TA** .64g/100mL **BARREL AGING** 15 months in American oak **VINE AGE** Avg. 25 years **YIELDS** 3-4 tons per acre **PRODUCTION** 3000 cases