VINCELLARS

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SPRING STREET 2022 CABERNET SAUVIGNON Paso Robles

Vineyard and Winemaking Facts: This cabernet is carefully crafted from grapes grown within 4 sub districts within the Paso Robles AVA: Adelaida, Templeton Gap, Creston and Santa Margarita Ranch. We vinify each of these vineyards separately and process and ferment each independently to bring the best out of each vineyard. After a 3-4 day cold soak we ferment each Cabernet lot over 3 daily pumpovers prolonging the skin contact until 14 days have elapsed. We then rack each onto French oak and put the wines through Malo-Lactic fermentation. The wines are racked, sulfured and laid to rest in 2 year old French oak for a period of 18 months. During its life in the cellar it is racked 4 times. Once the final blend has been made the final (5th rack) combines our selection of each vineyard which is clearly expressed in the bottle.

Tasting Notes: This medium plum colored Paso Robles Cabernet expresses violets and cassis aromas with ripe black cherry. The palate is supple with fleshy and leathery tones unfolding with distinct ripe black cherry, huckleberry, dark roast coffee bean and integrated vanilla. The finish is full with silky tannins from the French oak as well as the concentrated mouthfeel of low yielding Paso Robles Cab grapes used to make this fine wine.

Food Pairings: While excellent on its own this wine pairs well with any grilled steak topped with sautéed wild mushrooms and best with roasted fingerling potatoes and sautéed baby spinach. We've had this with Black Forrest cake and Cuban cigars with great delight.

This is a nice Cabernet Sauvignon for sipping anytime and anywhere and will age well through 2032.

Varietal Composition ... 100% Cabernet Sauvignon

Appellation Paso Robles

Winemakers Richard Bruno & Chris Condos

Alcohol 14.6%

TA5.96 g/L

pH 3.79 R.S.dry

Aging 18 months in 2 year old French Oak

Production1,000 cases



