



# HAMES CREEK

## CABERNET SAUVIGNON from CALIFORNIA



*Winding through the rolling hills of Southern Monterey County is Hames Creek, nourishing the land for hundreds of years. Here, the pace is a little slower; the tempo is relaxed and measured. Crisp, sunshine-drenched days unfold into chilly nights allowing time on the vine for intense fruit flavors to develop while maintaining perfect balance and structure.*

**CALIFORNIA** Known for its coastal climate, extended growing season and idyllic foothills, California is the perfect location for growing premium wine grapes. Daily morning fog from the Monterey Bay hangs over the valley protecting our vines from the hot California sun. Afternoons are filled with sunshine tempered by cool winds pulled down the valley from the Monterey Bay. Blessed with consistently moderate temperatures and the absence of significant heat wave spikes, our vineyards produce fruit that is lovely, flavorful and fully ripe with great varietal intensity and balanced acidity.

**WINEMAKING** Upon arrival at the winery, the grapes were destemmed, crushed and fermented warm at 85 degrees Fahrenheit. At dryness, the grapes were pressed and the wine left to settle in stainless steel prior to being racked off the heavy lees. Post-fermentation, the wine was aged on a combination of new French and American oak to add vanilla creaminess and spice complexity to the finished wine.

**TASTING NOTES** Aromas of blackberries and plums with tarragon herbal notes. Hints of vanilla and sweet spice round out this medium-bodied wine. Soft tannins on the palate lead into a long, balanced fruit finish. Ready to drink now or age in the cellar for the next 4 years.