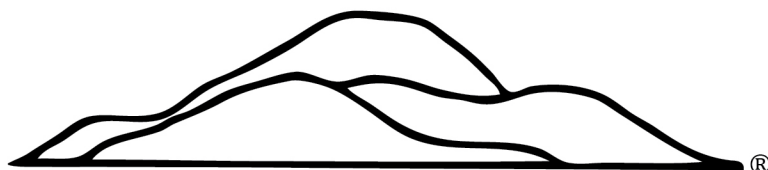


Veedercrest



AWARD WINNING WINES SINCE 1972



Cabernet Sauvignon 2010 North Coast

APPELLATION:	Mendocino and Napa Valley
VARIETAL:	75% Cabernet Sauvignon 25% Syrah
ALCOHOL VOLUME:	13.27%
RESIDUAL SUGAR BY WEIGHT:	5.0 g/L
ACIDITY:	0.57
CASES PRODUCED:	1000
SUGGESTED RETAIL PRICE:	\$24.95
PRODUCT VENDOR CODE:	VE10CSNC75
UPC:	5794400205

VINEYARDS

The grapes were grown in the Mendocino and Napa Valley AVA's.

FERMENTATION AND AGING

Fermented in temperature controlled stainless steel tanks.

Aged briefly in used French oak.

WINEMAKERS NOTES

This cabernet is comprised of 75% cabernet and 25% syrah as a blend of Napa and Mendocino fruit. Fermented to almost total dryness in temperature controlled stainless steel fermenting tanks. This low alcohol wine was then aged briefly in used French oak. Finished in the elegant European style and designed to be drunk young.

TASTING NOTES AND FOOD PAIRING SUGGESTIONS

This crystal clear wine possesses a pure garnet color, which has initial notes of cherry. The top of the palate sensation is fruit forward dark cherry with a hint of blueberry. Side palate picks up the pleasing tang of a lemony citric acid, with raspberry overtones and light tannins at the back of the palate. This North Coast cabernet has little residual sugar. This wine pairs well with roasted chickens stuffed with lemon and sage or roast duck with a blueberry or cherry glaze. It also pairs well with baked ham or roast pork.