

ART OF THE *Cooper*[®]

IN BARREL WE TOAST

The mark of a cooper is the insignia—a symbol of pride and passion for the long lost art of cooperage. A Cooper is a skilled barrel-maker that sets the stage for the most artfully crafted wine.

From choosing the wood for hand-carved staves, to hooping and toasting the inside of a barrel, this is an art-form passed down through the generations.

CABERNET SAUVIGNON • LODI

APPELLATION: Lodi

ALCOHOL: 13.5% By Vol.

RS: 0.408g/100ml

AROMAS: Black peppercorn, black cherry, violet

FLAVORS: Black fruit, clove/spice, black currant

STRUCTURE: Dark, dense, bold tannin structure,
generous finish



Winemaking Notes:

Cabernet Sauvignon is harvested in the cool of the night, then spends 24-48 hours slowly warming up to proper fermentation temperature. Once the wine is made, it sits on a blend of French and American oak for a minimum of two months.

Food Pairing:

Pairs very well with braised beef short ribs, Roasted duck with pecan purée, cheeses such as aged gouda and cheddar, or dark chocolate lava cake with fresh raspberries.

