

Tech Sheet

2019 Daesee Vineyards Cabernet Sauvignon	
Varietal:	100% Cabernet Sauvignon
Appellation:	Napa Valley
Harvest Date:	9/28/2019
Brix at Harvest:	22.5
TA:	5.9 g/L
pH:	3.76
VA:	0.54 g/L
Alc. by Vol:	12.9%

Ingredients: Hand Harvested Grapes; indigenous yeasts; Oak from barrel aging; malolactic bacteria; Sulfur Dioxide.

Winemaker's Notes: An unusually wet spring and sporadically hot summer and fall led to an early harvest on September 28 to maintain acidity. After a three-day cold soak, the wine completed natural fermentation in 10 days. Aging occurred in French oak to soften the tannins and increase the complexity. Harvested in a style more in line with the 70's, this wine is wonderfully complex now and will continue to develop over the next five years. This wine will develop in the glass, bottle, or decanter for an hour after opening.

Aroma: Complex light red fruit of cranberry and cherry, tea leaves

Palate: Strawberry, raspberry, cranberry, dried rose petal, forest floor

Food Pairing: Vegetarian meatloaf (mushroom and nut based)

<https://www.acouplecooks.com/vegetarian-meatloaf/>

Substitute 8oz smoked gouda for the swish cheese

