



2013 CABERNET SAUVIGNON

THE APPELLATION:
VQA LINCOLN LAKESHORE

THE HARVEST:
Nov 11, 2013

THE VARIETAL PROFILE:
100% Cabernet Sauvignon

THE NOTES:
Named for its heavy red clay soil and large stones, the organically and biodynamically farmed Redstone estate vineyard is perfect for maturing late-ripening Bordeaux varietals. This is the fourth vintage of Cabernet Sauvignon from this vineyard and has produced a wine displaying notes of cassis and black currant more typical of hot, dry growing seasons. Herbacious notes of eucalyptus and spice are also noted on the nose. The palate is very fruit forward with prevalent notes of dark cherry and raspberry and noticeable hints of toast. Big, bold but very approachable tannins are felt in the mouth.

THE PAIRINGS:
The rich, fruity and smokey notes of the 2013 Redstone Vineyard Cabernet Sauvignon will pair beautifully with beef tenderloin with a peppercorn sauce, or a braised lamb with a cheery glaze.

THE CELLARING:
Drink now to 2025

THE NOTES

pH	3.81
Total Acidity	6.68
Residual Sugar	0 g/l
Alcohol	13.5%
Brix at Harvest	23.4
Production	3,200

