

BALLARD LANE

2017 CENTRAL COAST

Cabernet Sauvignon

ALCOHOL		13.9%
CASES		1500 Cases
pH		3.62
TA		5.75 g/L
WINEMAKER		Richard Shelton

GRAPES

77% Cabernet Sauvignon, 20% Merlot,
3% Cabernet Franc

HARVEST

Night picked at 24.8°Brix

FERMENTATION

BDX & D254 yeast

Pumped over daily, pressed off at dry

AGING

Aged 8 months on French oak
100% Malolactic fermentation

AROMATICS

Red berry fruits dominate - bright raspberry, ripe cherry and blackberry give lovely jammy aromas, with hints of black currant. A touch of kola nut, toasted oak and cigar box round out the enticing aromas.

PALATE

Juicy red and black-cherry fruit flavors are accented by an integrated tannic structure to provide balance and an elegant finish.

FOOD PAIRING

Pairs well with a wide range of grilled meats, from burgers to the finest steak. A perfect wine for pizza, BBQ or to accompany an artisanal cheese plate.



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Nutritional Info. available upon request