

BALLARD LANE

2018 CENTRAL COAST

Cabernet Sauvignon



ALCOHOL		13.5%
pH		3.52
TA		7.35 g/L
WINEMAKER		John Crandall

GRAPES

97% Cabernet Sauvignon, 2% Petite Sirah,
1% Merlot

HARVEST

Night picked at 24.8° Brix

FERMENTATION

BDX & D254 yeast

Pumped over daily, pressed off at dry

AGING

Aged 12 months on American & French oak

AROMATICS

Primary boysenberry, raspberry, cassis and
ripe cherry with hints of Paso Robles dust
and baking spices.

PALATE

Broad, fruity entry with ripe black and red
berry fruits, balanced with some richness on
the mid-palate and finesse with admirable
persistence and round tannins.

FOOD PAIRING

Taco Tuesday, Burger Night, Sausage &
Mushroom Pizza, A Steak Sandwich or
strong cheeses.



@BallardLanewine

www.BallardLane.com

Nutritional Info. Available Upon Request