



Ramsay

Cabernet Sauvignon 2017

North Coast

Chemistry at Bottling -pH: 3.62 Total Acidity: 5.8 grams/liter Alcohol: 13.63%

The grapes for the 2017 Ramsay Cabernet Sauvignon were sourced from vineyards in Napa Valley, Alexander Valley, and Lake Counties that I choose specifically for their distinctive characteristics of soil, clone, exposure to sunlight, irrigation, farming practices and microclimate that lend themselves particularly well to the highly successful culture of the noble Cabernet grape. The separate lots were blended together after a number of exhaustive trials that demonstrated the definitive superiority of the final cuvee to its component parts. The blend is almost entirely Cabernet Sauvignon, but with a small percentage of Merlot. The resulting full-bodied wine is redolent of perfectly ripe, mahogany-colored Bing cherries. These aromas are echoed on the palate where dark fruits, fine tannins and excellent acidity combine to form a complex but completely harmonious and well-balanced whole. Pair it with a grilled steak, a sharp cheddar cheese or a tomato based pasta dish to bring out the best in both wine and food.