



MAIN STREET WINERY

CABERNET SAUVIGNON

2016

VINEYARD INFORMATION Our premier vineyards provide the complex fruit that makes the 2016 Main Street Winery Cabernet Sauvignon. The warmer weather and unique microclimate and soil give the wine its rich and fruit-forward characteristics.

WINEMAKING The 2016 vintage was fermented using prise de mousse yeast, enhancing the color and flavor of the wine. The wine was aged in a combination of French and American oak with 70% infused with French Oak staves. The French oak aided in integration of the wine characteristics and imparted elegant coffee and caramel flavors while the American oak added vanillin and toasted aromas to the wine.

TASTING NOTES Our 2016 vintage produced a spectacular wine that is rich and supple with aromas of plum, red licorice, cedar and wild berry. The beautiful aromas lead to a balanced and full-bodied palate and a soft, lingering finish.

TECHNICAL ANALYSIS

• COMPOSITION	100% Cabernet Sauvignon
• APPELLATION	California 66% Lodi & 34% Coastal
• AGING	Aged in French and American Oak
• ALCOHOL	13.85%
• TOTAL ACIDITY	0.57g / 100ml
• pH	3.56
• RESIDUAL SUGAR	0.34g / 100ml
• NOTES	

