

CABULOUS

THE WAY ONE FEELS WHEN
EXPERIENCING THE PERFECT CAB.



▶ WINE INFORMATION

Vintage: 2016
Appellation: 66% Lodi, 34% Coastal
Composition: 100% Cabernet Sauvignon
Alcohol: 13.85%
TA: 0.57 g/100ml
pH: 3.56
Residual Sugar: 0.34 g/100ml

▶ VINEYARD INFORMATION

Our Cabernet Sauvignon was sourced from Lodi and Monterey County vineyards in California, known for consistently producing top-notch fruit. The warmer weather inland vineyards give this wine its fruit-forward characteristics, while the cooler coastal vineyards balance the acidity. The different varietal expressions produced in each vineyard allow us to create a balanced and inviting Cabernet Sauvignon.

▶ WINEMAKING

The wine was fermented for one week at 85 degrees Fahrenheit. After settling and racking, the Cabernet Sauvignon was introduced to French and American oak. The resulting wine is a smooth, easy drinking style of Cabernet designed to be enjoyed upon release.

▶ TASTING NOTES

Cabulous offers classic varietal characteristics like bold black cherry aromas, complex flavors and medium tannins. Our Cabernet Sauvignon is a perfect balance of wild currant and blackberry flavors, with hints of allspice and vanilla on the palate. This versatile Cab is delicious with grilled steak, roasted chicken and juicy burgers.

▶ TECHNICAL SPECS

Material Number: 2830300VV
Glass: WP-2356
Case Dimensions: 13.5" x 10.3" x 12.3" (L x W x H)
Case Weight: 39.5 lbs
Cases/Layer: 14 Cs
Cases/Unit: 56 Cs
Case Cube: 1.00 cu ft
Unit Dimensions: 40.3" x 48" x 49.5" (L x W x H)

▶ UPC CODES

Complete UPC "A": 0 85200 02702 6
SCC14 Warehousing Carton Code:
0 00 85200 12702 3

