



MAIN STREET WINERY

CABERNET SAUVIGNON

2017

VINEYARD INFORMATION Our premier vineyards provide the complex fruit that makes the 2017 Main Street Winery Cabernet Sauvignon. The warmer weather, unique microclimate, and soil give the wine its rich and fruit-forward characteristics.

WINEMAKING The 2017 vintage was fermented using prise de mousse yeast, enhancing the color and flavor of the wine. The wine was aged with a combination of French and American oak. The French oak aids in integration of the wine characteristics and imparts elegant coffee and caramel flavors, while the American oak adds vanillin and toasted aromas to the wine.

TASTING NOTES Our 2017 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 with a soft, lingering finish.

TECHNICAL ANALYSIS

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| • COMPOSITION | 100% Cabernet Sauvignon |
| • APPELLATION | California |
| | 53% Lodi, 37% Coastal, 10% Clarksburg |
| • AGING | Aged with French and American Oak |
| • ALCOHOL | 13.70% |
| • TOTAL ACIDITY | 0.60g / 100ml |
| • pH | 3.56 |
| • RESIDUAL SUGAR | 0.27g / 100ml |
| • NOTES | |
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