



### BLEND

81% Cabernet Sauvignon,  
9% Merlot, 4% Grenache, 2%  
Tempranillo, 2% Barbera and  
2% Alicante Bouchet

### APPELLATIONS

48% Lodi, 18% Northern Interior  
Valley, 14% Madera County, 12%  
Clarksburg and 8% Paso Robles

### ANALYSIS

pH 3.71  
TA 5.9 g/L  
ALC 13.5%  
RS 5.2 g/L

### UPC

8 33302 00240 9

### SRP

\$12

# LEESE - FITCH

CALIFORNIA

CABERNET SAUVIGNON

2014

## TASTING NOTES

Showcasing a dark garnet hue with purple edges, this Cabernet Sauvignon exhibits enticing aromas of blackberry cobbler, dark cherry, toasted coconut, nutmeg, and violets with hints of clove and muddled raspberries on the nose. Layered flavors of black currants, pomegranate reduction, tart cherry, mocha chocolate notes and dark caramel fill the palate. The finish shows hints of toasted coconut and rich vanilla nuances which balance out the dark fruit nicely.

## WINEMAKER NOTES

A solid year for winemaking, 2014 saw a warm and long growing season, which led to ripe fruit with ample time for tannins to mature on the vine. The majority of the Cabernet Sauvignon was sourced from excellent vineyards in Lodi, which offers the blend black cherry fruit and just a hint of spearmint. The Clarksburg and Northern Interior Cabernet provides the blend with cold climate nuances in the form of powerful tannins and pomegranate notes. The Merlot was obtained from a couple of vineyards in Paso Robles, which adds structure and character from the distinctive Paso Robles terroir. The balance of varietals, mostly from Lodi, add fruity nuances as well as a nice color to round out the blend.

## FOOD PAIRINGS

This wine would pair exceptionally well with a meat lovers Lasagna and garlic bread, lamb sliders topped with arugula and a raspberry BBQ sauce, or stir fried wild mushrooms with veggies in an oyster sauce over jasmine rice.