

DRIFTING

WINES



2018 LODI CABERNET SAUVIGNON

ABOUT THE BRAND – Drifting often leads to something great! As is the case, when a winemaker collides with a vineyard that they immediately fall in love with. This is what happened when Steve M, Winemaker for Drifting Wines sauntered into the rich, sandy loam soils in Lodi. After gazing into the sun-soaked vines, he felt the urge to walk freely among them, select the beauty within the vines and create wines that feel like you are floating above.

WINEMAKERS NOTES - Such is the case when black currants, raspberry and dark cherry flavors find themselves soaring amongst the toasted oak that produce this smooth and flavorful Cabernet Sauvignon.

CHEF RECOMMENDATIONS – If confronted with a grill, choose the ribeye or find the lighter side of a special spiced rubbed chicken. A pasta dish with savory tomatoes and other vegetables is enough to make this drifter stop and take notice. Cruise by the chocolate aisle for an intriguing dessert choice. Whichever direction you take, a mouth-pleasing experience can be yours.

TECHNICAL DETAILS -

BLEND – 80% Cabernet Sauvignon
10% Syrah
10% Cabernet Franc

APPELLATION:	Lodi, California		
AGING:	3 Months, French oak		
ALC.	13.5%	PH: 3.61	TA: 5.8
RS	2.8 g/L	UPC: 7 24826 01281 7	