



## 2016 Cabernet Sauvignon

**STONE VALLEY** was named after the well-drained, gravelly California soils that these vineyards are planted in. These growing conditions are ideal for grape vines that result in thriving vineyards full of small clusters brimming with rich, concentrated flavors. Stone Valley wines offer true varietal character, attractive packaging and the quality of California at value prices that will please even the most conscientious wine lover.



### Technical Data

Blend:	80% Cabernet Sauvignon, 10% Cabernet Franc, 10% Syrah
Aging:	4 months , French Oak
Alcohol:	13.5%
RS:	3.0 g/l
TA:	5.6 g/l

The **2016 Stone Valley Cabernet Sauvignon** was produced from a blend of grape lots sourced from select Northern California vineyards in the Sloughouse, Clements Hills and Mokelumne River sub-appellations of Lodi. Fully mature grapes were gently crushed and fermented in our “Australian designed” rotary fermenters. This process moderates fermentation temperatures and allows for full color extraction and maximum flavor development, without excessive heat or harsh tannin qualities.

**Winemaker Notes:** Structure and fruit are what this wine is about. The full mature, but soft Cabernet Sauvignon tannins are rounded out and balanced by the subtle spice and a lovely smokey note with intense dark fruit flavors.

**Pairing Suggestions:** Serve with big bold foods such as grilled meats, spicy stews and pasta dishes; it is also excellent with rich cheeses and some chocolates.