

the path



2015 CABERNET SAUVIGNON

TASTING NOTES

Our 2015 The Path Cabernet Sauvignon features aromas of dark raspberry, cranberry along with savory herbs and finishes of vanilla. Framed by French Oak, on the palate are flavors of tart cherry, fresh raspberry and pomegranate. Medium-bodied, supported by a core of food friendly acidity, food pairings are a breeze. Pair with an appetizer of slow cooker kielbasa bites, mozzarella mushroom burgers or panko-herb topped pork chops.

APPELLATION

In crafting our 2015 The Path Cabernet Sauvignon, our winemakers sourced grapes from throughout California's prime grape growing regions. Known for its abundant sunshine, which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs) that encompass over a half million acres of vineyards, supporting a diverse varietal mix. Cool climate varieties like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel and Sauvignon Blanc.

BLEND 100% Cabernet Sauvignon

APPELLATION	California	ALCOHOL	13.5%
VINTAGE	2015	PH	3.59
OAK AGING	12 months	TA	6.1 g/L
OAK SOURCING	60% French Oak, 40% American 100% New	UPC	8 33302 00511 0