



ESTATE BOTTLED
HUSCH
LA RIBERA VINEYARDS

MENDOCINO
CABERNET SAUVIGNON

SUSTAINABLY FARMED GRAPES
PRODUCED AND BOTTLED BY THE H.A. OSWALD FAMILY UKIAH, CA, ALCOHOL 13.6% BY VOLUME

History

Since the Anderson Valley is not warm enough to grow world-class Cabernet Sauvignon, we have always grown our fruit further inland -- in the Ukiah Valley -- where the cooling ocean fog is less common. We select gravelly and hillside soils for Cabernet; the vines struggle in these conditions resulting in low yields of grapes with exceptional flavor.

Winemaking

Each vineyard block was hand-picked at optimal ripeness, destemmed, and fermented in small batches. Upon completion of fermentation the grapes were pressed to a selection of oak barrels crafted by our favorite coopers where they matured for 16 months. Careful blending and minimal handling leads to this timeless classic from Mendocino County.

Tasting Notes

Enticing and inviting, our Cabernet Sauvignon exudes greatness. Veering to the dark side of the Cabernet Sauvignon spectrum, you will find aromas and flavors of black cherry, cassis, blackberry, plum, chocolate, coffee, clove, and forest floor. Sustained richness on the palate is held together with fine grain tannins and balanced acidity. At the dinner table, consider pairing with rib eye steaks, salami, salty cheeses, or dark chocolate

Appellation: Mendocino

Fermentation: ³/₄ ton open top fermenters

Maturation: 16 months in barrel

Alcohol: 13.9%

Cases produced: 1,639

Sugar at harvest: 23.9° - 28° Brix

Harvest dates: September

Total acid: 6.4 g/L

pH: 3.5

Cellaring: 7-10 years with careful aging