



## HIDDEN CRUSH

# *Cabernet Sauvignon*

CENTRAL COAST 2013

Sourced from individual lots on selected vineyards  
in Monterey County.

### APPELLATION:

Central Coast, California

Pine Creek Vineyard, Monterey County

Coyote Creek, Monterey County

### VARIETAL COMPOSITION:

Cabernet Sauvignon: 82%    Syrah: 10%    Petite Sirah: 3%

Petit Verdot: 3%    Cabernet Franc: 2%

### WINEMAKING:

Individual lots from select vineyards are carefully handled to maximize fruit extraction and deep color. The lots are crushed, destemmed, and fermented on the skins, undergoing malolactic fermentation with indigenous yeast strains. In early spring, the separate lots are racked and blended Bordeaux-style. The completed blend is returned to the barrels, a mix of 50% American and 50% European oak, 35% new.

### WINE STYLE:

Color - Deep ruby, crimson

Aromas - Abundant ripe plum and cherry aromas, vanilla and some smokey toast.

Palate - This is a full-bodied Cabernet Sauvignon with supple tannins.

Finish - Has excellent length and a refreshing acidity.

### TECHNICAL DATA:

Alcohol: 13.5%    pH: 3.66    Residual Sugar: 2 g/L    TA: 6.9

### FOOD PAIRING:

Red berry fruit in the wine pairs well with a broad range of meats.

High acid cuts through fats such as cream and cheese.

Subtle oak melds well with red meats and rich cheeses.

