



HIDDEN CRUSH

Cabernet Sauvignon

We source Cabernet Sauvignon from individual lots on select vineyards. Each parcel is vinified separately to preserve its unique style until the final blend is resting in oak.

MONTEREY AVA Our Cabernet Sauvignon grows in the slightly warmer vineyards of Pine Creek and Chalk Knoll.

Pine Creek is hot and windy from the early afternoon with a daily hour of “calm heat” without wind, allowing ideal fruit development. Signature flavors are bright cherry with black currant and a hint of black olive.

Chalk Knoll delivers distinctive fruit with bright cherry flavors and intense color.

PASO ROBLES is located within the San Luis Obispo AVA. This warmer area typically offers up riper fruit with slightly higher sugar levels, alcohol and intense red berry fruit flavors.

Situated roughly 24 miles inland from the Pacific Ocean, Paso is flanked by the eastern foothills of the Santa Lucia coastal mountain range. Summer is long, hot, and dry offset by brief, cool and sometimes rainy winters. Autumn is long and mild with an occasionally early Spring.

We choose Sunset Ridge and Wild Rose vineyards for our Cabernet Sauvignon. These hotter, less windy sites produce wines with more classic black currant and cedar box notes.

OUR CABERNET SAUVIGNON IS THE FINEST COMBINATION OF THESE UNIQUE CHARACTERISTICS.

Intense aromas of cherry and black currant with layers of cedar, spice, coconut, and vanilla. A medium-bodied wine with bright fruit flavors of red berries and spices. Lightly balanced oak.



Special thanks to local photographer Ignacio Compean for these beautiful shots.