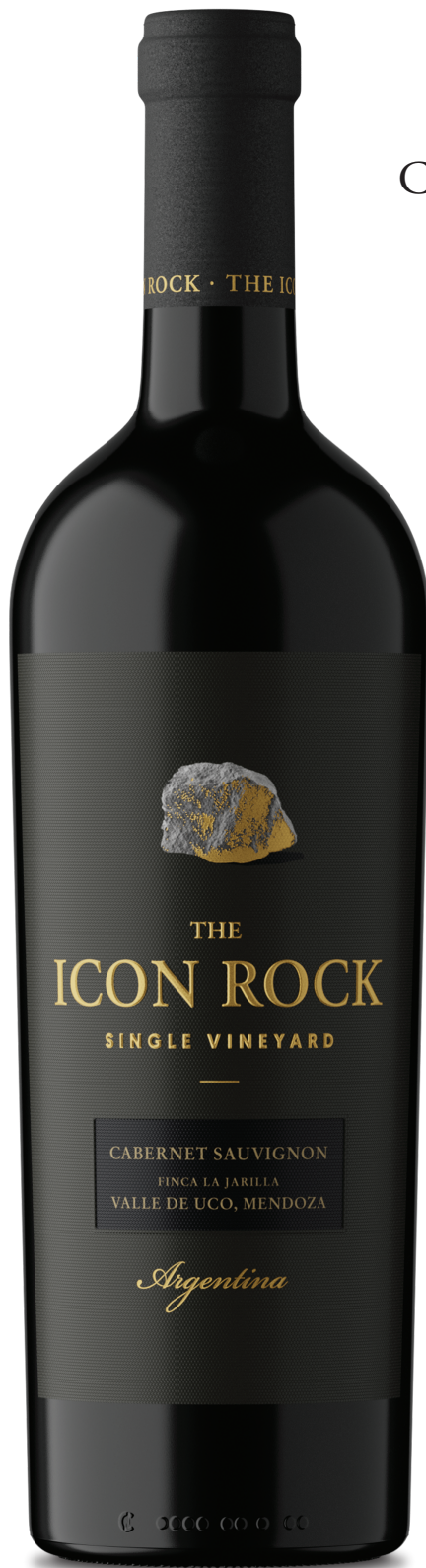


THE ICON ROCK



SINGLE VINEYARD

CABERNET SAUVIGNON

GRAPE VARIETAL 100% Cabernet Sauvignon

VINEYARDS From select parcels located in Finca La Jarilla, La Consulta, Uco Valley at 3,247 ft.

PROCESS Grapes are hand harvested and destemmed. Fermentation occurs with wild yeasts. Maceration is done in small concrete vats for a minimum of 25 days at 79–82 °F. Natural malolactic fermentation is followed by 16 months of aging in French oak barrels.

TASTING NOTES An exceptionally well-crafted Cabernet Sauvignon, with hints of violets on the nose and a palate rich in black and blue fruits, complemented by notes of dark chocolate.

DRINKING TEMPERATURE 60 °F – 64 °F

ALCOHOL 14%

ACCOLADES 93pts, v2020, James Suckling



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