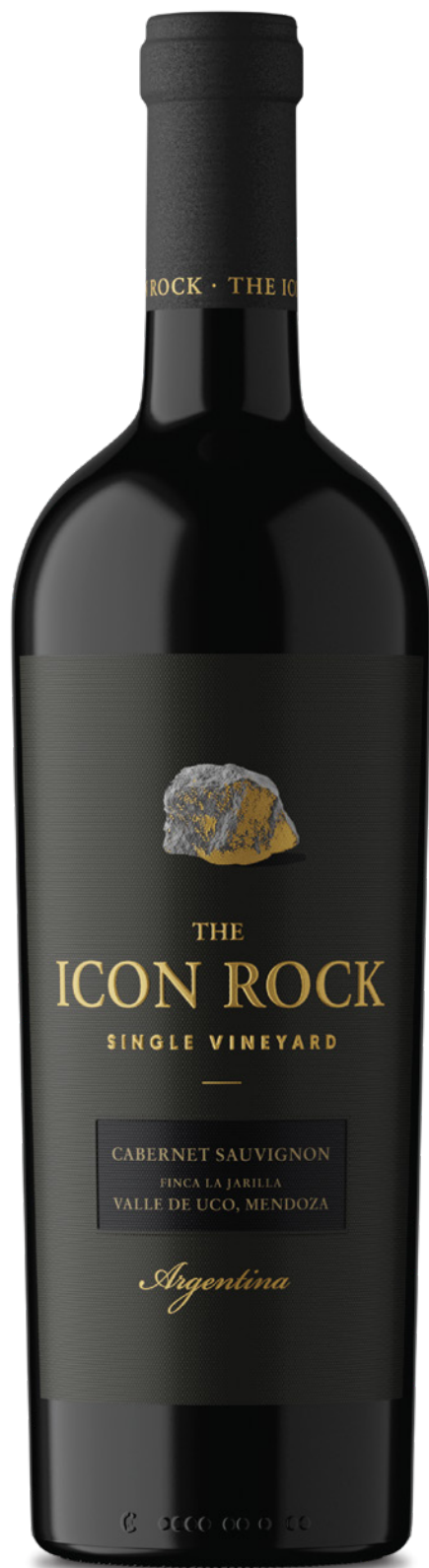


# THE ICON ROCK



## SINGLE VINEYARD

## CABERNET SAUVIGNON

**GRAPE VARIETAL** 100% Cabernet Sauvignon

**VINEYARDS** From select vineyards 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** 92pts, James Suckling, v2022  
93pts, James Suckling, v2021



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