

CHRONIC CELLARS

Sir Real

2023 CABERNET SAUVIGNON

ABOUT

Noble to the core, Sir Real does it all for the love of grapes and the winemaking legacy his family passed down to him. It's the quest of always keeping it real, sir.

PROFILE

The most gallant Cabernet Sauvignon of all the land, Sir Real delivers striking layers of black fruit with a sliver of toasted spice. Unflinching notes of ripe plum and bright cassis lead the way to a rich backbone of harmonious tannin.

FOOD PAIRING

Baby back ribs, bacon blue cheese burgers and classic lasagna

BLEND:	77% Cabernet Sauvignon, 18% Petite Sirah, 5% Syrah
APPELLATION:	Paso Robles, CA
DISTRICT:	San Juan Creek, Creston, Adelaida
VINTAGE:	2023
ALCOHOL:	14.3%
AGING:	8 months on French Oak
pH:	3.86
ACIDITY:	5.23 g/L

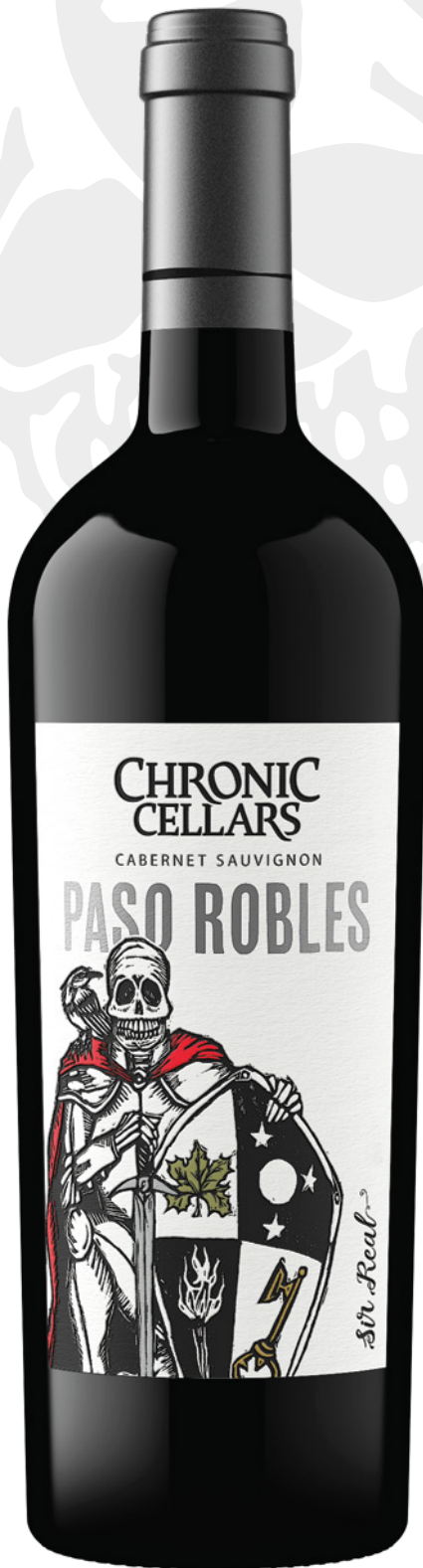


KEEPIN' IT CHRONIC

The legend of Chronic Cellars began in Paso Robles circa 2004 when original founders, Josh and Jake Beckett, combined their winemaking skills with their wit and humor to turn an idea into reality using two tons of the best – or 'Chronic' – grapes to make killer wine. Twenty years later, with an arsenal of awards and pioneering attitude still intact, Chronic Cellars continues to disrupt the wine industry with its exceptional wines made with character and bold, colorful labels that live up to their clever names.

FOR US, IT'S IN OUR BONES.

Find more wines with character at [CHRONICCELLARS.COM](https://www.chroniccellars.com)   



Made with Character