

# CHASING LIONS

## CABERNET SAUVIGNON

I grew up in a multi generational farming family. In 1974 at the age of five, I began to follow my grandfather every day on the family farm as he tended to his ranch. Over the years he taught me a lot about farming but more importantly about life. Then one day in my late teens, he told me it was time to get of the ranch and “go chase lions.”

I never asked him what he meant by that, because something inside me already knew. It’s been over 20 years now since he passed and I have been chasing lions ever since.

For this unique blend, Chris and Elijah have been sourcing cabernet and merlot from the same vineyard sites for the last three years . When they first found the lot of Cabernet they thought, “Wow – that’s really good Cab from the central valley!” But they both felt it needed a little something to knock the dust off the fruit. They found a lot of Merlot (from Monterey County no less!), and blended in just a small percent. When they put their noses in the glasses, they knew they had a winner.

The 2016 Chasing Lions Cabernet Sauvignon is bright with ripe red cherries leaping out of the glass, complementing aromas of boysenberry and spicy red plum in the mouth. This juicy and inviting wine shows flavors of milk chocolate, sweet red berries and a slight oaky smokiness, all harmoniously blended in a matrix of soft and supple tannins. The delicate vanilla finish lingers long after the last sip is gone.

Enjoy this crowd-pleasing wine with grilled hanger steak, burgers and grilled red meats.

### Technical information

Vintage: 2016

Appellation: California

Vineyard Locations: Monterrey and Lodi

Blend: 92% Cabernet Sauvignon, 8% Merlot

ALC 13.9%

TA 4.5 g/L

RS 4.0 g/L

PH 3.92

### Appellation information



Monterey Appellation: The northern portion is a cool growing region, but one with a very long growing season. Daytime temperatures rarely exceed 75 °F in most parts of the region, although the southern part of the Monterey AVA occasionally reaches 100 degrees. The soil is sandy and most regions require extensive irrigation from the Salinas River.

Lodi Appellation: Lodi has a Mediterranean climate with warm days and cool nights. The soil, unlike many other appellations, varies within the AVA, though in most places it is a deep loam that occasionally is covered with large rocks, like the French region of Chateauneuf du Pape

