

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 off 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.

The 2019 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: 2019

Appellation: California

Vineyard Locations: Lodi

Blend: 90% Cabernet Sauvignon, 8% Merlot, 2% Zinfandel

Six months in used American and French oak barrels.

ALC. 13.8%

TA. 4.7 g/L

RS. .42 g/L

pH. 3.86

Vineyard information



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 Chateaufeuf du Pape.

