



ROCK & VINE

THREE RANCHES

2016 Rock & Vine Central Coast Cabernet Sauvignon

In 2007, we found incredible Cabernet Sauvignon and Merlot coming from three different vineyards in Northern California and Rock & Vine was born. We've kept the tradition alive since then; sourcing juice from three distinct properties. For this vintage, the Cab came from Paso Robles and the Merlot from vineyards in Lodi.

The 2016 Rock & Vine Cabernet Sauvignon shines a deep, vibrant ruby color in the glass. The nose is a lovely, layered blend of blueberry, creme de cassis, and sweet vanilla. The mouth is engaging from the first sip with a charming mix of candied cherry, ripe blueberries, root beer, and milk chocolate. The tannins are long and soft, and the lengthy finish shows sweet, toasty oak lingering in your mouth long after the first sip is gone.

Enjoy this ace-in-the-hole Cabernet with your grandma's four cheese lasagna, or grilled pork sausages served with roasted sweet potatoes and a Caesar salad.

Technical information

Vintage: 2016

Varieties: 90% Cabernet Sauvignon 10%, Merlot.

Appellation: Central Coast

Vineyard locations: Lodi and Paso Robles

Aging: Six months in used American and French oak barrels

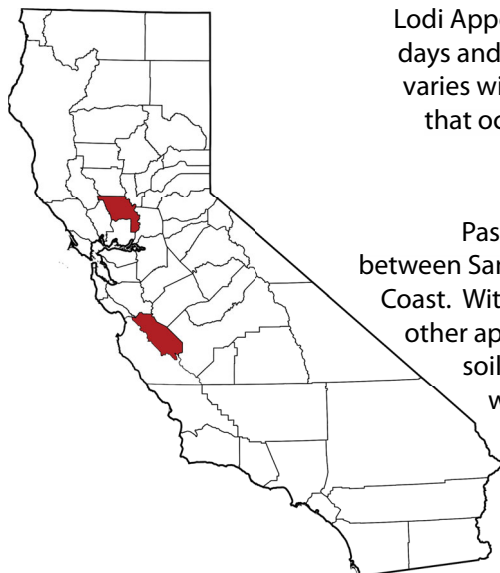
Alcohol: 13.9%

pH: 4.0

RS: 3.0 g/L

TA: 5.0 g/L

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.

Paso Robles Appellation: Paso Robles is centrally located between San Francisco and Los Angeles along California's Central Coast. With a greater day-to-night temperature swing than any other appellation in California, distinct microclimates, diverse soils and a long growing season, Paso Robles is a unique wine region blessed with optimal growing conditions.

