

# 2017 FOGGY CANYON CABERNET SAUVIGNON SONOMA VALLEY, CALIFORNIA



## THE WINE:

100% Cabernet Sauvignon from two vineyards on the western slope of the Mayacamus mountains. The Mayacamus mountains form the border between Napa and Sonoma county and along these rugged slopes some of California's best Cabernet fruit is grown. The vineyards southwestern exposure allows for long hang-time and slow ripening which enhances flavor and phenolic development. The fruit was hand picked and double sorted before being pressed. The wine was aged for 18 months in 25% new French oak. Winemakers Jim Olsen and Brian Kobler produced just 55 cases of this wine.

## TASTING NOTES:

**Color:** vibrant purple with flashes of violet

**Aromas:** black plum, currant, charred wood and dried herbal notes

**Flavor & Texture:** ripe black fruits, subtle spice and dark chocolate covered espresso beans

**Food Pairing:** grilled rib eye steaks

-DRINK NOW THROUGH 2027-