



GEHRICKE

2017 CABERNET SAUVIGNON

Upper East Side Vineyard

SONOMA VALLEY

VARIETAL

100% Cabernet
Sauvignon

VINEYARD

100% Upper East Side
Vineyard

COOPERAGE

18 months
100% new French oak

ALCOHOL

14.9%

PH

3.78

TA

5.17 g/L

PRODUCTION

71 Cases

SRP

\$65

TASTING NOTES

Dark and engaging in the glass, this single-vineyard cabernet sauvignon features complex scents of wild berries, roasted espresso, mountain herbs and cigar box. On the palate, saturated flavors of dark cherry, ripe plum and cassis are enhanced with notes of dark chocolate and roasted black walnut as the wine opens up. Dense and powerful, with firm tannins and natural richness this full-bodied wine boasts a long, stately finish.

PRODUCTION NOTES

Our Upper East Side Vineyard is located in the center of the Sonoma Valley at the corner of Gehricke Road and Lovall Valley Road. This micro-vineyard is planted on excellent soil and grows cabernet sauvignon exclusively. Loamy soils mixed with clay provide the ideal base for ripening cabernet sauvignon. With its exposed site, the vines of our Upper East Side Vineyard catch sunlight from sunrise to sunset. The 2017 growing season began with record-setting rainfall after five years of drought. A wet winter gave way to a warm and sunny spring and extreme heat made its way into Sonoma County towards the end of summer, leading to an early harvest. After harvest, the cabernet sauvignon was hand-picked and was delivered a short distance to the winery where it was destemmed, then fermented and aged in new French oak barrels for 18 months.

FOOD PAIRINGS

Pair this full-bodied cabernet sauvignon with hard cheeses, roasted vegetables, pasta with rich sauce, slow-roasted short ribs or dark chocolate truffles with sea salt.