

TECHNICAL NOTES ♦

Alcohol: 13.85% by vol
Residual Sugar: 5.8
Acidity: 5.7 g/l



CIGAR BOX

♦ FOOD PAIRING

Ideal with red meats, pork, spicy sauces and semi-hard cheeses

♦ ENJOY LIFE IN EVERY SIP ♦



THE HUMIDOR 2016

♦ TASTING NOTES

This California Cabernet is dense, rich and enormously concentrated with aromas of sage, cedar, espresso, and mocha. Aged in American and French oak barrels, the wine manages to satisfy all your senses while a jammy texture softens up its bold tannins, over-indulging any palate with its generous finish.

As always, drink this wine with good friends and good food or drink it alone, in your room, with the door closed... You are the boss!

♦ WINEMAKING

Optimal picking for the Cabernet Sauvignon that goes into the blend is a combination of Winemaker evaluation, vineyard condition, and a weather eye. Cabernet Sauvignon is picked based upon proper flavor ripeness as well as tannin ripeness. With Cabernet Sauvignon being such a late ripener, sometimes it is a matter of the Winemaker taking the risk of waiting for higher maturity in the face of impending weather events. The fruit is harvested and delivered to the winery to be destemmed into fermentation tanks. It then spends 24-48 hours slowly warming up to proper fermentation temperature. This allows for a period of aqueous extraction before fermentation begins. By controlling temperature and the pump over regime, the winemaker balances proper extraction with a healthy fermentation. Once the wine is made, a portion is aged on a blend of American and French oak while another portion is maintained in stainless steel to provide the blending options that allow the winemaker to craft the bold and structured blend.