



2013 Cabernet Sauvignon North Coast

Tangley Oaks is rooted in community. Headquartered in Lake Bluff, Tangley Oaks Wines are sourced from trusted, popular winemaking regions, and they offer the highest quality wines at approachable price points. Through the support of local businesses and community causes, Tangley Oaks inspires consumers to strengthen their community for themselves, their families and neighbors. This 2013 Cabernet Sauvignon Lot #18 exhibits blackberry and black cherry flavors along with hints of mocha and spice. It will bring tradition and distinctiveness to any gathering.

Appellation:	North Coast
Varietals:	100% Cabernet Sauvignon
Color:	Crimson
Aroma:	This wine displays intense aromas of dark fruit, blackberries and black cherries as well as hints of mocha and spice.
Taste:	Very well balanced on the palate, with full body. Bright flavors of blackcurrant, cherry and cassis, with a lingering finish. Lush texture, with velvety tannins and a long finish.
Fermentation:	Stainless steel tank fermented with daily pumpovers, pressed at dryness. Average of 8 days on skins.
Aging:	Average of 7 months in French Oak.
Alcohol:	14.2%

UPC: 086891-07743-7
SCC: 10 086891-07743-4
Case: 12pk

Competitive Set

- Decoy
- Rodney Strong
- William Hill
- Simi



Features

- Tangley Oaks 2013 Cabernet Sauvignon was hand selected by our winemaker from Lot #18 in the North Coast.
- The North Coast has one of the coolest climates in the state of California.
- The 2013 growing season presented a mild spring followed by a warm summer and fall.

Benefits

- The Lot # featured on every bottle of Tangley Oaks wines is a symbol of quality, noting that the wine is the best of the region and vintage.
- Cabernet Sauvignon from cool climate regions are more structured, fuller bodied with savory flavors.
- The growing season in 2013 allowed fruit to enjoy a long, slow ripening which resulted in rich, structured, ageworthy wines.



 **San Francisco Chronicle**
WINE COMPETITION
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