

2011 Cabernet Sauvignon

Every year the Tangley Oaks winemaker selects the Cabernet Sauvignon from the single lot that has developed into the truest example of its esteemed California appellation. The Cabernet Sauvignon exhibits blackberry and currant flavors along with notes of dark chocolate and cassis. 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, black cherries) and a hint of

mocha.

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 15

days on skins.

Aging: Average of 9 months in French Oak, 25% new

Oak.

Alcohol: 13.6%

UPC: 086891-07743-7 SCC: 10 086891-07743-4

Case: 12pk

Features & Benefits

- The wines of Tangley Oaks symbolize the majesty of California's native oak trees. Much like these grand trees, the grape varietals selected for Tangley Oaks wines represent the enduring legacy of California winemaking.
- For more than three decades, Napa Valley has been a premier appellation. Its climate and soil offer ideal conditions to produce high-quality fruit.
- Tangley Oaks wines of Napa pair well with many foods and yet, remain standout wines in their own right.

