



MONIKER CABERNET SAUVIGNON

MENDOCINO COUNTY 2016 VINTAGE




Moniker Cabernet Sauvignon is a structured wine showcasing the best of Mendocino’s bench-land vineyards.

HARVEST The gravel loam rich soils of these vineyards force the typically vigorous Cabernet vines to form small berries which in turn create dark and densely flavored wines.

WINEMAKING From maceration to fermentation, we worked to preserve the wine’s tannic backbone: cold soaking the grapes for two days, pumping over the cap, and briefly leaving some of the lots on the skins for greater extraction. We chose a Languedoc yeast strain prized for delivering optimum fore-mouth volume while retaining varietally correct flavors of currant, black olive and tobacco.

COOPERAGE Aged for 3 months in 40% new American oak for bold vanilla and spice character that adds to the savory and fruit forward nature of this wine.

Bottling: November 8th, 2017		Case Production: 1,960 cases	
	Alcohol: 13.7%	TA: .57	PH: 3.78
	Case Pack: 12 X 750ml Bottle Dimensions: 11.875" x 3.141" Case Dimensions: (LxWxH):12.75" x 9.75" x 13.75" Case Weight: 35 lbs. Pallet Pattern: 14 cases / layer, 56 cases / pallet UPC Code: 0-86828-61017-1 SCC Code: 1-00-86828-61017-8		