



Herrera

2015

ROLANDO JR. CABERNET SAUVIGNON

SOULFUL • CONFIDENT • INTENSE

STARTING IN THE VINEYARD

Our three-acre plot, located in the Coombsville appellation in the foothills of the Vaca Range, consists of alluvial soils that cover volcanic ash from Mt. George with cobblestone-strewn layers of rich, gravelly loam. This very temperate micro-climate allows the grapes to ripen slowly and steadily. The result is a powerfully structured wine with beautifully concentrated fruit.

TO THE CELLAR

Grapes were harvested in October and hand selected during the sorting process. After fermentation, the finished wine was aged in 24 months 100% new French oak barrels before bottling.

IN YOUR GLASS

The deep purple-garnet hue hints at the intensity and power of this wine. Rich notes of blackberry and cassis swirl together with clove, coffee grounds, anise, and leather. Black plum, sweet tobacco, mocha, and a touch of black pepper seduce the palate. Firm tannins and a muscular structure speak to the age-worthy character of this wine.

ON YOUR TABLE

This brooding Cabernet begs for a savory, meaty match. Try pepper crusted venison tenderloin or red wine braised mushrooms over toasted farro.

Vintage 2015

Varietal 100% Cabernet Sauvignon

Appellation Coombsville

Vineyard Rolando Jr.

Oak 100% new French oak

Aging 24 months

Alcohol 14.5%