

Herrera

2017

ROLANDO JR. CABERNET SAUVIGNON

SOULFUL • CONFIDENT • INTENSE



Vintage 2017

Varietal 100% Cabernet Sauvignon

Appellation Coombsville

Vineyard Rolando Jr.

Oak 100% new French oak

Aging 24 months

Alcohol 14.5%

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 and is the last vineyard to be harvested. The end result is a powerful, concentrated and structured wine with beautiful and balanced acidity.

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

This wine exudes confidence with a dark and rich purple hue. All the complex aromas expected of a Napa Cabernet fill the nose with dark fruits, fine leather, plums and vanilla. On the palate, sweet oak, tobacco, espresso, and jammy black fruits with ripe tannins. The aggressive and chewy structure can be enjoyed now, or allow it to age for another 20+ years. "A Cab lover's Dream"

ON YOUR TABLE

Enjoy a glass of this wine with a nice Ribeye steak or slow cooked ribs. Or finish off the evening with a slice of dark chocolate cake topped with a raspberry sauce.