

Herrera

2018

REBECCA CABERNET SAUVIGNON

WARM • INSPIRING • GENTLE

STARTING IN THE VINEYARD

2018 was a near picture-perfect growing season and began in late February. Spring was mild, with extended flowering yielding uniform grape clusters. Temperatures remained steady and warm throughout the growing season, without any significant heat spikes, making for a cool, unhurried harvest.

TO THE CELLAR

Our intention is for the vineyard be the star. The vineyard is a small, one-acre vineyard in Coombsville. It benefits from cooler temperatures and longer hangtime which results in more luscious and harmonious wine. The wine is aged for 30 months in 100% new French oak and sees extended bottle age before release.

IN YOUR GLASS

The inky and dark wine bursts forth from the glass with aromas of graphite, ripe plum, and figs. Continue to swirl and more fragrances appear as dark cherries, cassis, with hints of wet earth, vanilla and sweet caramel. Each sip unveils layers of lush ripe plums, figs, dark cherries, dark chocolate, black licorice, and hints of baking spices. The silky, chewy, and mouthwatering tannins create a concentrated finish that leave you wanting more.

ON YOUR TABLE

What would be better than Filet Mignon with Chanterelle Mushroom Cream Sauce. If you want to sip and pair with cheese, try Artikass Gouda, which is aged 5 years.



Vintage 2018

Varietal 100% Cabernet Sauvignon

Appellation Coombsville

Vineyard Rebecca

Oak 100% new French oak

Aging 30 months

Alcohol 14.7%