

Herrera

2020

ROLANDO JR. CABERNET SAUVIGNON

SOULFUL • CONFIDENT • INTENSE

STARTING IN THE **VINEYARD**

The 2020 growing season began with a dry winter and mild spring that led to early budbreak. A few heat spells in May pushed the vines through bloom and later at veraison, with perfectly moderate growing conditions in between. Warm, sunny weather prevailed through September and produced red grapes with excellent ripeness and distinct fruit character.

TO THE **CELLAR**

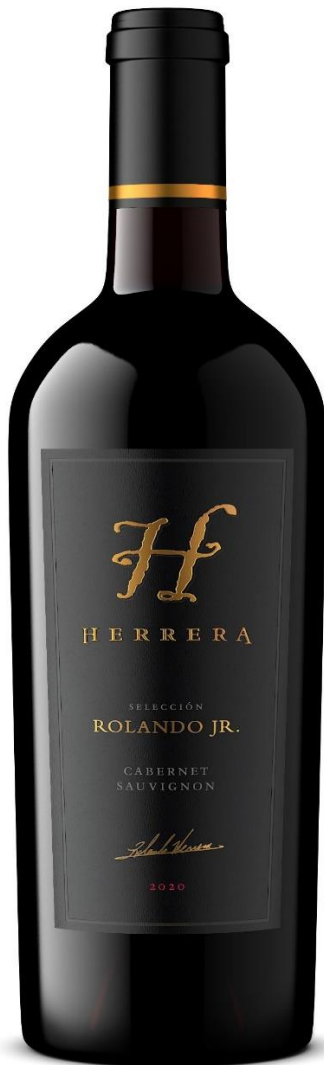
The Cabernet grapes were carefully hand-picked, sorted by hand, and cold-soaked to enhance aromas and flavors. Following fermentation, the wine was gently pressed and transferred to 100% new French oak barrels. The wine aged in these barrels for 24 months, followed by an additional year of bottle aging.

IN YOUR **GLASS**

This wine presents a stunning dark purple and garnet shine, and it goes on to reveal the most intriguing complexity of aromas from dark cherry blackberry and vanilla to hints of pinecone, rain forest and coffee grounds. On the pallet Rolando Jr stuns with an intense opening – big, structured tannins offer a lively, spicy, and elegant mouthfeel paired with the flavors of dark juicy fruits. There is the excellent balance of boysenberry and blackberry aromas, complimented by hints of leather and earth notes that makes this wine incredibly enticing.

ON YOUR **TABLE**

With its bold tannins and earthy tones Rolando Jr Cabernet sauvignon deserves a hearty pairing. We suggest a wagyu beef and mushroom polenta and wine sauce or a rib eye steak and a creamy risotto and asparagus to perfectly complement your culinary experience.



Vintage 2020

Varietal 100% Cabernet Sauvignon

Appellation Mt Veeder

Oak 100% New French oak, 24 months

Alcohol 14.5%