

ONE BRICK

2018 EVERYDAY CABERNET SAUVIGNON

CALIFORNIA

WINEMAKING NOTES

As these grapes ripened we practiced careful leaf pulling in the vineyard to ensure even ripeness, as uneven ripeness can lead to bell peppery flavors that we did not want in this style. We harvested the grapes at maximum ripeness at 26° Brix, the measurement of sugar in the grapes that will be converted into alcohol during fermentation, for a full-bodied profile. We destemmed only 80% of the grapes, keeping 20% whole cluster for fermentation to pull in additional tannins and complexity from the grape stems. The wine fermented in tank with four pump overs per day to maximize extraction before pressing the wine to barrel for aging.

TASTING NOTES

This wine brings abundant dark fruit notes of blueberry and blackberry with hints of earth, mocha and cedar. We think you'll love how fruit-forward and smooth it is, with its plush fruit and silky tannins. It is medium to full bodied, so you can easily enjoy it every day on its own or with food.

FOOD PAIRING

Aged semi-hard cheeses like cheddar, gouda, or a gorgonzola will pair well. Steak, burgers, or ribs will never disappoint as pairings. Coq au vin made with Everyday Cabernet is a winner. For vegetarian pairings keep it rich and earthy with mushrooms, creamy polenta with roasted vegetables, or a sophisticated mac and cheese.

WINE SPECS

100% CABERNET SAUVIGNON
ABV: 13.9%
AGED
80% MEDIUM PLUS FRENCH OAK
20% MEDIUM PLUS AMERICAN OAK



"One Brick is the start of something more. One Brick is the first step on a path. Whether you're building trust in a relationship, starting a new personal journey, or trying to be the best mom you can be; One Brick is a reminder that every step matters. Building brick by brick, you can do anything!"

JD Jan