

ONE BRICK

2018 RESERVE CABERNET SAUVIGNON

NAPA VALLEY

WINEMAKING NOTES

We harvested these grapes at peak maturity, with the grapes fully ripe but before any raisins could form in the St. Helena heat. That allowed us to produce this wine with soft, round ripe fruit notes and no raisin flavors. We bled off 30% of the juice from the grapes prior to fermentation to concentrate the skin to juice ratio for a more full-bodied wine. We fermented the harvest in small lots in bins rather than tanks, for an ideal cap to juice ratio. This allowed better quality control and an overall gentle winemaking approach.

TASTING NOTES

You'll find a profile primarily of black and blue fruits - black currant, plum, blueberry and juicy blackberry. Those elements are balanced with coffee, vanilla, and oak aromas.

You'll taste ripe, jammy flavors. This Cabernet is full bodied and concentrated with velvety tannins. It has depth and an overall elegant structure of tannin and acidity that will allow this wine to age gracefully for a number of years in bottle.

FOOD PAIRING

Gorgonzola or Gruyère cheese. Ribeye, Steak au poivre or lamb chops. Roasted duck. Baked eggplant with mushrooms and a hearty tomato sauce. Roasted potatoes with Rosemary or roasted brussels sprouts.

WINE SPECS

86% CABERNET SAUVIGNON
14% MERLOT
ABV: 14.5%
AGED 100% NEW OAK
BLEND FRENCH & AMERICAN OAK
HEAVY TOAST BARRELS
LIMITED 200 CASES



"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