



2018 Cabernet Sauvignon, Dry Creek Valley, Sonoma County

Winemakers: Lucas Meeker & Dick Handal and David Noyes, consulting winemaker

Harvest dates: October 1, 2018

Appellation: Dry Creek Valley

In the Cellar: Fermentation in open top tanks with manual punch down 2-4 times a day

Fermentation: 3 day cold soak followed by 5-day active fermentation.

Oak Regimen: Aged in new and 2 year old French oak barrels for 19 months.

Bottled Date: June 2020

Release Date: September 2024

Alcohol: 14.2%

pH: 3.24

Residual Sugar: Less than 0.1%

Varietal: 100% Cabernet

Farming: Dry Creek Valley Terroir: soils of rocky, medium clay

Tasting notes:

If you grow good fruit then your wine will be delicious. The winemaker helps the fruit speak but is not the storyteller. Cabernet from this small Dry Creek Valley vineyard is a delicious example of why it's good to care and nurture your grapes to perfect ripeness.

This wine has aged well and the flavors are just now, six years later, truly shining.

Deep luscious black fruits shine alongside hints of cocoa, spices including black pepper and tobacco.

This is a deep rich velvety wine that has aged quite well. Enjoy it with roast meats, hearty vegetable dishes and full flavored aged cheeses.

Visit our tasting room, LOCALS, in Geyserville, CA. Feel free to contact us directly at handalfamilywines@gmail.com or visit website: www.denier-handal.com