

PENNYWISE



2008 Cabernet Sauvignon

Notes

Boasting rich garnet color, this blend has aromas of bourbon soaked cherries, blackberry preserves, smoky caramel, and sweet basil. In the mouth, this wine starts with a punch of black raspberry, currants, dark molasses, and dried strawberry. With well integrated and chewy tannins, the finish shows notes of cranberry, soy, figs, espresso, lime zest, a hint of black licorice and smoky French oak.

The majority of this blend was a Lodi Cabernet vineyard that grows in the southern Lodi district closer to the rolling hills to the west. This Cabernet was left to hang until the first week of November; this longer hang time allows the fruit to develop a more pronounced fruit component. For this same reason, we added some of our Clarksburg Cabernet to this blend to add jammy fruit flavors and dark color. The Paso Robles Cabernet leg is where we found the structure for this wine, as this vineyard produces tannic Cabernet with gritty structure. The balance of this blend is composed of fruity, earthy Lodi Syrah added for complexity, Monterey Ruby Cab for color, and a dab of Lodi Merlot and Lodi Petit Verdot for additional fruit and structure.

Pairings

This Pennywise Cabernet is screaming for rich marbled meat to cut its way through; serve with T-bone steak, roasted potatoes topped with bacon and sour cream and charred brussel sprouts. Or try with wild boar ragu over sage fettuccine, or sausage and black olive pizza with a caprese salad on the side.

VARIETAL

90% Cabernet Sauvignon, 6% Syrah, 2% Ruby Cab, 1% Merlot, 1% Petit Verdot

APPELLATION

California, 40% Lodi, 28% Monterey, 26% Paso Robles, 6% Clarksburg

ALCOHOL

14.0%

PH

3.69

TA

0.66 g/100mL

UPC

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