

VINTAGE COWBOY WINERY

2018 ESTATE CABERNET SAUVIGNON

Deep ruby in color, this 2018 Cabernet Sauvignon conveys aromas of fresh black currants and wild cherries followed by sudden smoky characteristics and dried spices. The mid-palate is layered with juicy blackberry, ripe Bing cherry, vanilla and toasted oak. This full-bodied wine has a firm polished tannin structure that is balanced by a touch of acidity, spice and hints of pepper.

VINEYARDS

Vintage Cowboy Winery was inspired by our family heritage of cowboys, western lifestyle, and our love for ranching in San Luis Obispo County. We believe in cowboy values and keeping the western way of life alive. Vintage Cowboy is a family owned and operated winery.

For five generations the Arnold family has lived and worked on the original ranch land in San Luis Obispo County, CA , raising beef cattle, horses, and farming a variety of crops. We planted our 32 acre vineyard in 1995. The vineyard sits beneath the Santa Lucia Mountain Range about 14 miles from the Pacific ocean where it benefits from the coastal influence coming through the mountain passes. Our terrior is roughly 10 miles from the Edna Valley AVA and about 35 miles Southeast of the Paso Robles AVA which creates an extreme temperature fluctuation during the growing season resulting in uniquely flavorful wines.

GROWING SEASON

2018 had a cool, dry winter. Approximately 70% of the annual rainfall for the vintage came in February and March. Temperatures fluctuated in April, with some minor frost events. May and June alternated between warm and cool temperatures during flowering, including a few windy days that affected fruit set. Warm weather brought on signs of veraison in the last week of July followed by a six-week heat wave until mid-August which delayed ripening and maturity. Once the heat subsided the weather returned to a more normal pattern through harvest. Fortunately, the cool period extended the growing season which enabled vines to thrive. Leading up to harvest, the vines slow berry maturity was ideal for “hang time” resulting in predicted yields, high fruit quality with amazing color and structure.

TECHNICAL NOTES

variety: CABERNET SAUVIGNON

vineyards: ESTATE

appellation: SAN LUIS OBISPO COUNTY

*alcohol:*15.3%

brix at harvest: 25°

*date harvested:*9.30.18

fermentation/barrel aging:

22 MONTHS IN NEUTRAL OAK.
(25% NEW FRENCH OAK)

