

Iconic Wine

Sidekick Cabernet Sauvignon





Birk works with multiple vineyard sources from around Lodi California. This allows him every year to assure they pull the best fruit for the price depending on the vintage, creating a trustworthy wine and perfect companion to your day-to-day adventures.

Vinification: Fermented in several stainless steel vertical fermenters. Maceration is 14 to 20 days with once-a-day pump over. An additional portion is produced in a rotofermenter with the wine turned three times daily until fully dry. One third of the wine is then introduced to new French oak and aged for a minimum of six months. Final blending is done a few weeks before bottling.

Grape varieties: Cabernet Sauvignon

Tasting notes:

Sidekick Cabernet Sauvignon is made to focus on rich body, while still maintaining bright red fruit flavors. peach and full of floral aromatics.

Press Notes

Wine Enthusiast

2022

92 points



