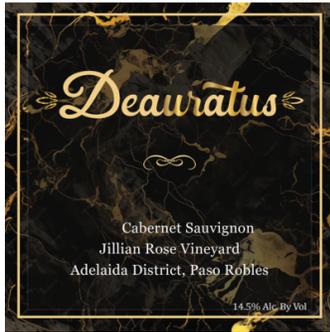


Deauratus

*Cabernet Sauvignon Jillian Rose  
Vineyard*

Location: 100% Jillian Rose Vineyard,  
Adelaida District, Paso Robles,  
California, USA

Winemaking: Destemmed whole  
berries, tank -fermented, gentle pump-  
overs to irrigate cap for color and  
tannin extraction, pressed on the 15th  
day, malolactic fermentation initiated  
in tank and finished in barrel; 15  
months' time spent in barrel, aging in  
new Kentucky American oak and two-  
year-old French oak.



**Grape varieties** Cabernet  
Sauvignon

**Alcohol** 14.5%

**Banville**  
Wine Merchants

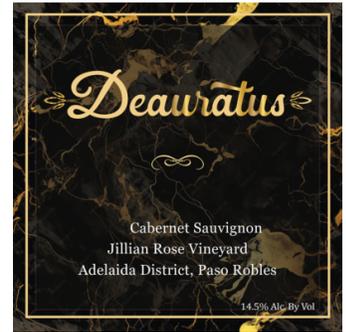
[www.banvillewine.com](http://www.banvillewine.com)

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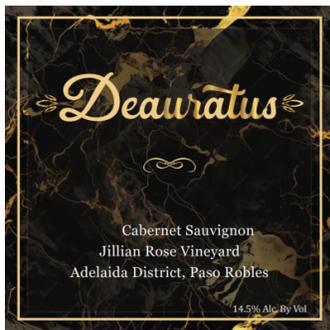
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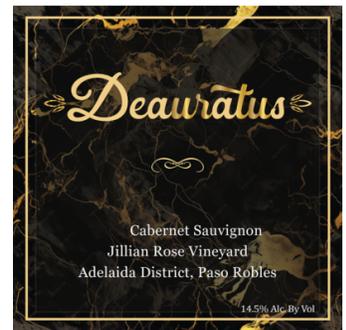
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