

The Vineyardist

Cabernet Sauvignon The Vineyardist

Hand-sorted, 5 day cold soak, open top stainless steel tanks with indigenous yeast. The Vineyardist is made entirely from estate grown Cabernet Sauvignon grapes located in the Diamond Mountain AVA between elevations of 800 and 1,300 feet. Harvested at yields close to one ton per acre under perfect conditions, this wine was barrel aged for 21 months in 100% new French oak.

Grape varieties Cabernet Sauvignon, clones 7, 337, 169, 33 & 412, farmed organically and sustainably

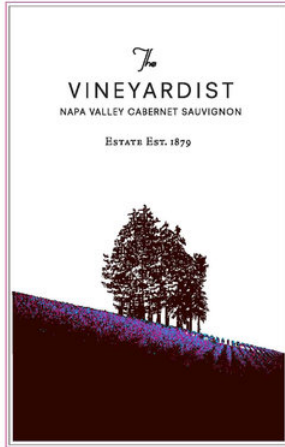
Altitude 800 -1300 feet on Diamond Mountain

Soil 18-24 inches of gravelly loam over fractured volcanic bedrock

Alcohol 15.1%

Tasting notes

A super seductive and complex array of aromas including exotic mountain berries, boysenberry, black raspberries, cocoa, scorched earth, graphite, minerals and wildflowers. Hints of crushed rocks, tea box, licorice, dark chocolate and clove fill out this intensely fragrant landscape. The mouth is otherworldly with lush, sweet, ripe fruit flavors, seamlessly concentrated, rich rounded tannins, and a lovely lingering finish. While delicious now, the Vineyardist should drink effortlessly over the next 20 years or more.



Banville
Wine Merchants



Organic www.banvillewine.com

The Vineyardist

Cabernet Sauvignon The Vineyardist

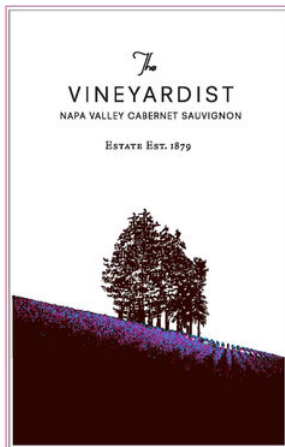
Hand-sorted, 5 day cold soak, open top stainless steel tanks with indigenous yeast. The Vineyardist is made entirely from estate grown Cabernet Sauvignon grapes located in the Diamond Mountain AVA between elevations of 800 and 1,300 feet. Harvested at yields close to one ton per acre under perfect conditions, this wine was barrel aged for 21 months in 100% new French oak.

Grape varieties Cabernet Sauvignon, clones 7, 337, 169, 33 & 412, farmed organically and sustainably

Altitude 800 -1300 feet on Diamond Mountain

Soil 18-24 inches of gravelly loam over fractured volcanic bedrock

Alcohol 15.1%



The Vineyardist

Cabernet Sauvignon The Vineyardist

Hand-sorted, 5 day cold soak, open top stainless steel tanks with indigenous yeast. The Vineyardist is made entirely from estate grown Cabernet Sauvignon grapes located in the Diamond Mountain AVA between elevations of 800 and 1,300 feet. Harvested at yields close to one ton per acre under perfect conditions, this wine was barrel aged for 21 months in 100% new French oak.

Grape varieties Cabernet Sauvignon, clones 7, 337, 169, 33 & 412, farmed organically and sustainably

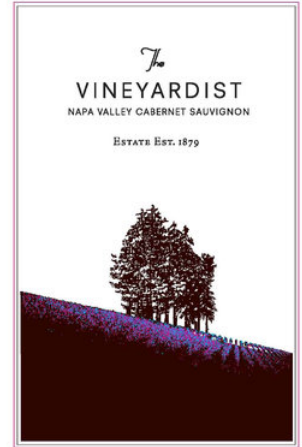
Altitude 800 -1300 feet on Diamond Mountain

Soil 18-24 inches of gravelly loam over fractured volcanic bedrock

Alcohol 15.1%

Tasting notes

A super seductive and complex array of aromas including exotic mountain berries, boysenberry, black raspberries, cocoa, scorched earth, graphite, minerals and wildflowers. Hints of crushed rocks, tea box, licorice, dark chocolate and clove fill out this intensely fragrant landscape. The mouth is otherworldly with lush, sweet, ripe fruit flavors, seamlessly concentrated, rich rounded tannins, and a lovely lingering finish. While delicious now, the Vineyardist should drink effortlessly over the next 20 years or more.



Banville
Wine Merchants



Organic www.banvillewine.com

The Vineyardist

Cabernet Sauvignon The Vineyardist

Hand-sorted, 5 day cold soak, open top stainless steel tanks with indigenous yeast. The Vineyardist is made entirely from estate grown Cabernet Sauvignon grapes located in the Diamond Mountain AVA between elevations of 800 and 1,300 feet. Harvested at yields close to one ton per acre under perfect conditions, this wine was barrel aged for 21 months in 100% new French oak.

Grape varieties Cabernet Sauvignon, clones 7, 337, 169, 33 & 412, farmed organically and sustainably

Altitude 800 -1300 feet on Diamond Mountain

Soil 18-24 inches of gravelly loam over fractured volcanic bedrock

Alcohol 15.1%

