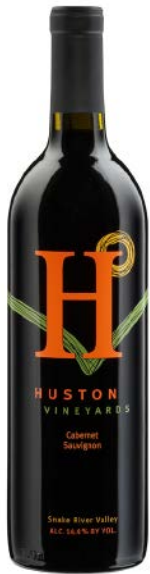


2019 Cabernet Sauvignon

\$32.00



Tasting Notes:

Rich dark berry color and aromas of currant and black cherry with dark fruit and earthy flavors. This full-bodied Cabernet Sauvignon has rich texture and a lingering finish.

Pair with: Peppercorn topped rib eye, roasted duck and lentil salad, smoked portabello mushroom burgers, or cherry glazed baby back ribs.

Awards:

Growing Notes:

A cool wet spring delayed the start of the 2019 growing season, pushing bud break into mid-April. Summer was idyllic marked by warm days and cool nights and an abundance of sunshine. The weather was without heat spikes that can be so detrimental to the vines. These perfect conditions allowed slow sugar accumulation and excellent acid retention within the clusters. A hard frost that blanketed the Northwest brought the season to a halt in mid-October. With the majority of the fruit already harvested, the remainder just waited on the vine for their turn on the picking schedule.

Composition Notes	77% Cabernet Sauvignon, 16% Malbec, 7% Merlot
Oak Strategy	33% New, 67% Neutral Oak; 66% American, 33% French, aged 20 months
Vineyards	35% Sawtooth, 33% Williamson, 28% Huston, 4% Skyline
Cases Produced	240
Release Date	March 2022



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V I N E Y A R D S

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