

Cabernet Sauvignon 2023

BACKGROUND

French for my brother, Mon Frere is a tribute to those special friends who feel like family. Mon Frere Winery champions the very best in quality wine making and exceptional value from California.

TERROIR & VINTAGE NOTES

Grapes are sourced from vineyards on the North Coast (Napa, Sonoma, Lake, and Mendocino Counties), Lodi and Paso Robles. Coastal growing sites add layers of aromatic complexity, fruit flavors, and acid structure in this hand-tended fruit.

WINEMAKING & AGING

Harvested in late September. All of the fruit is hand-sorted, fully destemmed and crushed in stainless steel tanks. Cold soaks (5-7 days), warm fermentations (85-90 degree range), and moderate pump-overs. Total skin contact ranged from 18-25 days. Full malolactic fermentation on lees using native yeast and D254. Aged for 9 months in 90% French and 10% American oak. Only 10% new oak is used each year.

TASTING NOTES

Rich garnet color with deep, purple layers. Aromas of plum and blackberry, layered with elegant floral tones of lavender and sage that enhance underlying vanilla tones. A fruity palate with bold texture and a juicy mouthfeel.



mon-frère

ORIGIN

California, California, United States

GRAPE VARIETIES

Cabernet Sauvignon

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.2%, TA: 4.3, RS: 2.8, Ph: 3.57,
Closure: Screw Cap

