

RECIPROCITY



MADE WITH ORGANIC GRAPES



CABERNET SAUVIGNON

VINTAGE: 2021

APPELLATION: PASO ROBLES HIGHLANDS DISTRICT

VINEYARD: FRENCH CAMP VINEYARD

FERMENTATION:

YEAST = UVA FERM 43

STAINLESS STEEL FERMENTED.

PEAK TEMPERATURE = 82F.

PUMP OVER TWICE A DAY UNTIL 5 BRX AND THEN ONCE PER DAY. PRESSED OFF WHEN DRY.

GRAPES

100% CABERNET SAUVIGNON

AGING

BARREL AGED FOR 15 MONTHS

WINEMAKER NOTES

RECIPROCITY'S CABERNET SAUVIGNON IS EXQUISITE WITH AROMAS OF DARK BERRY, CASSIS, AND LEATHER. LAYERS OF BROWN SPICE AND VANILLA ADD AN EXTRA LAYER OF COMPLEXITY, ENHANCING THE OVERALL AROMATIC PROFILE.

FOOD PAIRING

PRIME RIB, OR FILET MIGNON WITH A CREAMY HORSERADISH SAUCE ALONG WITH GARLIC MASHED POTATOES, AND FRESH ROASTED VEGETABLES. ALSO PAIRS WELL WITH SEMI-HARD CHEESE LIKE AGED CHEDDAR OR GOUDA.

CERTIFICATIONS:



NUTRITIONAL INFO AVAILBLE
UPON REQUEST

SUSTAINABLY GROWN

WHAT WE RECEIVE WE REPLENISH



FOR THE
PLANET



OUR GRAPES ARE RESPONSIBLY GROWN
AND OUR WINES ARE CRAFTED TO BE A PURE
EXPRESSION OF FRUIT AND VINEYARD.