

# SIX HANDS CABERNET SAUVIGNON 2014

COUNTRY OF ORIGIN USA

**APPELLATION** Lodi

**VARIETALS** *Cabernet Sauvignon* 

# WINEMAKING

The grapes are crushed and de-stemmed. Primary fermentation lasts for two weeks, during which time the must macerates with the skins and undergoes manual punch-downs three times per day. After malolactic fermentation, the wine is racked into tank to settle for two months and then moved into barrel, where it ages for 24 months in 30% new barrels, and 70% in third- and fourthyear barrels. The Cabernet is bottled unfined and lightly filtered before release.

# **TASTING NOTES**

Full and spicy on the palate, our Cabernet offers generous notes of black cherry and minty notes of eucalyptus, which can be found throughout the Delta. Its deep structure makes it an excellent candidate for cellar aging. We love drinking it with red meats, especially a fine filet mignon and chocolate truffles.



Cabernet Sauvignon

Cresci Vineyard Lodi

PRODUCED AND BOTTLED BY SIX HANDS WINERY WALNUT GROVE, CA

ALCOHOL14.3% BY VOLUM E CONTAINS SULFITES



Classic Wines 52 Poplar Street Stamford, CT 06907 Tel: (203) 975-2522 www.classicwines.us



GLOBAL LOGISTICS & DISTRIBUTION



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#### WINEMAKING

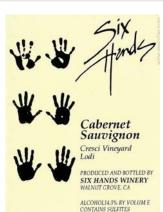
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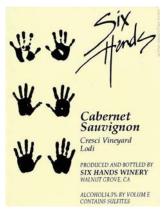
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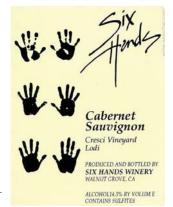
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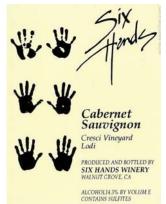
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