

TREFETHEN FAMILY VINEYARDS

2019

TREFETHEN OAK KNOLL CABERNET SAUVIGNON

OAK KNOLL • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

The dedication of the Trefethen family is manifest in every aspect of the operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality. Eshcol rounds out the Trefethen portfolio as an introduction to our estate grown and sustainably produced wines. Crafted for those looking for Napa Valley quality in an accessible wine, Eshcol delivers an incredible value.

Wine Making

The summer months alternated between warmer and cooler than average, but thankfully, the daily high temperatures rarely exceeded 100°F. September was warm and sunny, providing the perfect finish and all the grapes were in by mid-October.

Food Suggestions

This wine pairs exceptionally well with dishes that include black pepper or thyme. These ingredients lift the flavors of our Signature Cabernet Sauvignon. Winery Chef Chris Kennedy suggests pairing with our Prime Rib with Herb and Garlic Crust.

TASTING NOTES

This wine opens with ripe red fruit, black pepper, and anise leading to notes of dried flowers, currants, and blackberries. Those flavors carry through on the full-bodied palate, which is supported by polished tannins and a lengthy finish. Though approachable now, this wine will continue to develop and evolve over the next decade.

A Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 1.5L (6 pc)
- Family-Owned
- Sustainably-Farmed
- Estate-Grown
- ABV%: 14.8
- Class: Red

REVIEWS

James Suckling | 91

WWW.TREFETHEN.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

