ODETTE

ODETTE STAGS LEAP DISTRICT CABERNET SAUVIGNON

STAGS LEAP DISTRICT • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Tucked into the dramatic palisades of the Stags Leap District, sits Odette Estate on 45 voluptuous acres. As the newest addition to the beloved region, Odette looks to serve as a "breath of fresh air" to the historic District.

Wine Making

Fermentation took place in fully jacketed stainless steel fermenters after a four day cold soak at 55 degrees Fahrenheit. Macerations lasted 8-14 days at a maximum temperature of 94 degrees Fahrenheit.

Food Suggestions

Pairs well with beef, lamb, deer, venison, mature and hard cheese, and poultry dishes.

TASTING NOTES

The 2018 Odette Estate Cabernet Sauvignon, Stags Leap District is full bodied and opaque black in color, revealing bing cherries, raspberries, blueberries, pencil lead shavings, tobacco, dried herbs, and crushed granite. It's tightly knit core, very fine tannins and firm structure lead way to the long and persistent finish.

Cabernet Sauvignon, Merlot, Malbec, & Petit Verdot grape blend. This wine contains allergens, sulfites.

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ATTRIBUTES

Available Size: 750mL (12 pc)

ABV%: 15.2Class: Red

REVIEWS

Jeb Dunnuck | 96 Robert Parker's Wine Advocate | 93 Wine Spectator | 93

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