

PRIME CUT 55

PRIME CUT 55 CABERNET SAUVIGNON

CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Ted has a true love for winemaking. After many years of making wine for other large wineries, Ted developed a relationship with the climate and soils of Coombsville. PRIME is a result of focusing on this special area of Napa Valley. His desire is to show the unique characteristics that come from making wine out of Coombsville.

Wine Making

In summer, the cold inshore waters of the Pacific help to create a fog bank just off the coast. As the inland air warms and rises, cold fog is sucked in to fill the space. In extreme cases, fog has been known to travel as far as 100 miles (160km) inland, cooling and refreshing the land as it goes.

Food Suggestions

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

TASTING NOTES

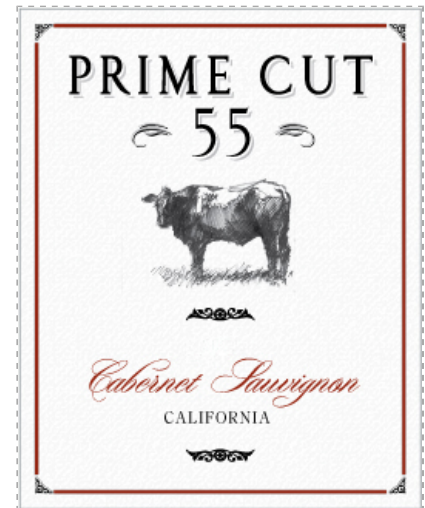
Flavors of plum, blackberry, sour cherry, vanilla, and oak. This is a dry wine, which means this wine is less sweet, while also being bold, in richness of the wine's flavor. The finish is slightly acidic and tannic to create that puckering effect.

Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 12.5
- Class: Red

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

