

# Kalpela

## 2018 Cabernet Sauvignon, MENDOCINO COUNTY

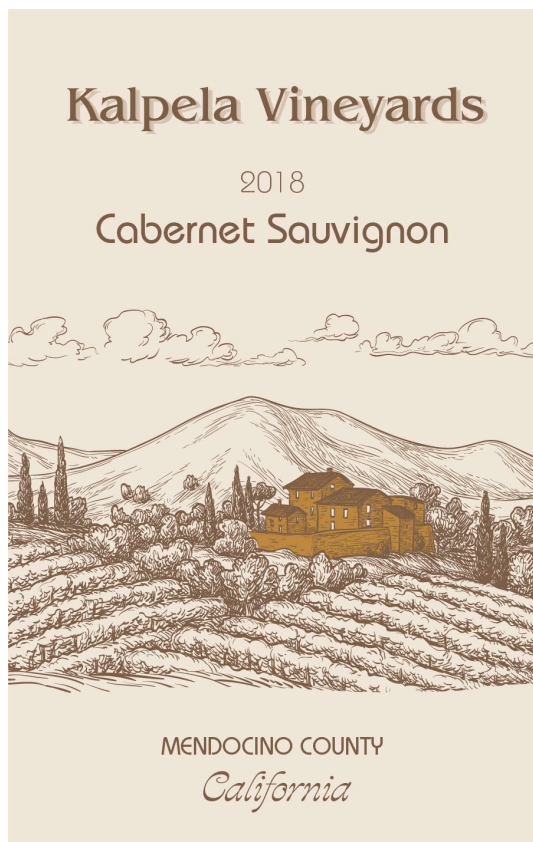
Kalpela Wines of Mendocino County are the namesake of the native American Pomo chief who our little local village Calpella was named. These wines are produced from many old-vine vineyards located in the hills and benchlands which overlook the headwaters of the beautiful Russian River. These extremely well-priced wines are not simple ordinary négociant wines which you find in this price category, but are fruit driven, complex and well-balanced wines produced and bottled at our winery in Redwood Valley. The wines are lovingly aged and or fermented in our forest of American and French oak barrels, again unusual for wines of this price. Kalpela's retro Napa Valley/European label depicts tradition, quality and value.

### WINE NOTES

Our Cabernet Sauvignon comes from 2 old-vine Cabernet Sauvignon vineyards located on the benchlands and hillsides of Mendocino County. Old vine vineyards such as Laukenmann and Bogner grace this fine wine. This vintage displays a rich brick red color and deep aromas of boysenberry jam, plum, black pepper and vanilla with hints of toasty oak. Uplifting flavors of dark chocolate, black cherry, sweet wood and a subtle note of earthiness combine to give this full-bodied Cabernet Sauvignon a generous mouth-feel. Rich full tannins and balanced acidity lead into a long, lingering finish.

### FOOD RECOMMENDATIONS

Enjoy with a juicy steak or any rich dish like beef short ribs or roasted lamb. A grilled burger with smoked cheddar cheese in one hand and this Cabernet Sauvignon in the other hand is what the good life is all about.



### FACT SHEET

**Varietal Composition:**

100% Cabernet Sauvignon

**Alcohol:**

15.0%

**Harvest:**

Hand-harvested October 16<sup>th</sup> – November 1<sup>st</sup> 2018

**Total Acidity:**

.62 g/100ml

**Length/Type of Fermentation:**

Crushed into open top fermenters with 4 days of cold soak, pumped over and punched down twice a day for 16 days.

**PH:**

3.54

**Length/Type of Aging:**

Barrel aged a total of 24 months in combination of French and American oak.

**Residual Sugar:**

.05% (dry)

**For Additional Information:**

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