

BRASS TACKS

2009 CABERNET SAUVIGNON, CENTRAL COAST

TASTING NOTES

With its maritime influence, California's Central Coast region has an extended growing season that yields wines with full flavor development and great acid balance. Brass Tacks Cabernet Sauvignon has rich layers of currant and cherry fruit, framed by nicely integrated oak.

VINTAGE NOTES

The grapes for this Cabernet Sauvignon were sourced from vineyards in the Central Coast AVA, where high winds, dry days, and ocean fogs create a cool, but very long, growing season. These growing conditions are ideal for grapes such as Cabernet Sauvignon, and lead to full, forward fruit flavors and ideal acidity. Grapes were harvested at an ideal balance of sugar and acid, and the wine was fermented in stainless steel. The wine completed malo-lactic fermentation in French oak barrels, where it aged for 12 months prior to bottling.



Quintessential California Wines

Let's get down to brass tacks, shall we? At Brass Tacks, we believe the essence of California wine is the fruit. Our winemaking starts in the vineyard, where we cultivate the unique characteristics of each varietal and vineyard. The results are wines that aren't over-manipulated, allowing the personality of the fruit to shine through.

brass tacks (noun) - the most fundamental considerations; essentials; (usually used in the phrase "get down to brass tacks").