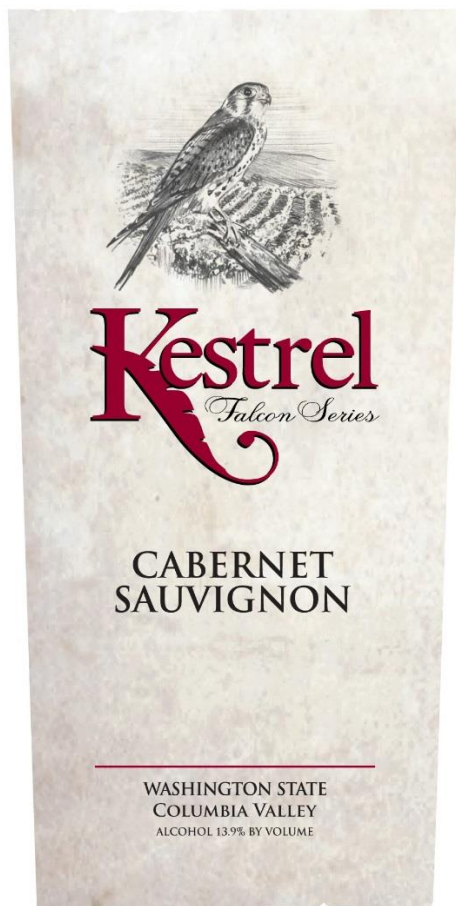


Kestrel

VINTNERS

2011 Cabernet Sauvignon



This expansive and generous wine boasts full body, ripe dense fruit flavors, with sweet supple tannins and a lingering finish.

Vinification:

The fruit was hand-picked and sorted to remove any leaves that may have found their way into the bins. The tiny berries were removed from their stems and put into tanks. Next, they were pumped over twice daily, for approximately seven days, or until the optimum color and flavor had been extracted, then pressed off to barrels. The wine then spent twenty-two months aging in small French, Hungarian and American oak barrels before being bottled.

The Winemaker Notes:

The color is a rich, deep and almost inky black. The aroma is seductive with dark fruit and spice. Blueberries, cherries, currants, cranberries and plum come to mind. There is chocolate mingling with the spice and coffee adding depth and complexity to the wine. This Cabernet is dense and full-bodied making it a great one to enjoy now but will benefit with ageing, just like all Cabernets should. This wine has ample body and texture that leads to a wonderful lingering finish.

Blend: 81.6% Cabernet Sauvignon, 9.6% Tempranillo, 8.8% Malbec

Vineyard Source: 77.2% Kestrel View Estate Vineyards, 13.2% Olsen Estate Vineyards and 9.6% Rosebud Vineyard

Food Pairings: Roasted Duck with Blackberry Sage Sauce, Peppercorn Crusted Steak, Baked Macaroni with Blue Cheese & Bacon

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

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