



CABERNET SAUVIGNON

2016 Grand Valley AVA, Colorado

Talon Winery **CABERNET SAUVIGNON** is aromatic and full-bodied, with flavorful notes of black currant and cherry to complement its robust structure. With a smooth finish, this wine is perfectly suited for immediate enjoyment. Pair with substantial foods, grilled beef or wild game.

BLEND/COMPOSITION

100% Cabernet Sauvignon

FERMENTATION/AGING

No malolactic fermentation

Barrel aged 6 months in neutral medium toast oak barrels

WINEMAKER'S NOTES

Grown on the bench overlooking Palisade, the grapes for this wine came from a variety of local growers. We feel that sourcing fruit, in this instance, gives a complete picture of Colorado terroir, specifically the Grand Valley AVA. Fermented quickly at a warm temperature followed by an extended maceration for a total of 28 days, we've extracted the maximum amount of flavor from these grapes. Barrel aged for five months in neutral oak to preserve inherent structure and aromas, the finished wine exhibits correct varietal characteristics. The combination of vineyard selection, careful, non-invasive winemaking and a light touch in final oak level provides a snapshot of Colorado's unique AVA and seasonal conditions in 2016.

TECHNICAL DATA

Titrateable Acidity at Bottling	6.3g/L
pH at Bottling	3.83
Residual Sugar	0%
Alcohol	13%