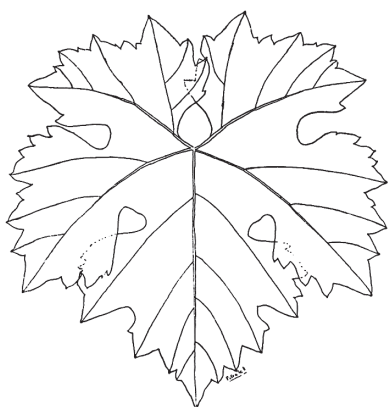


CABERNET
SAUVIGNON



CABERNET SAUVIGNON



Origin: Bordeaux

*Ripening:**

France: Early 2nd Week

Cain: 3rd Week

Berries: Small, firm

WINE:

Color: Dark Purple

Aroma: Complex, black currants,
blackberries, black cherries,
floral-rose

Texture: Firm, round, full, with
substantial tannins from mid-palate
to finish

**Timing for ripening in France is relative to Chasselas, an early-ripening variety. 3rd week means that the variety ripens three weeks after Chasselas. Ripening for Cain is relative to the start of harvest (usually Malbec from a particular block).*

Photos, diagrams, and some data from **Pierre Galet's** seminal work, *Cépages et Vignobles de France, Tome II*, 1958; Second Edition, 1990; and *Dictionnaire des Cépages, Editions Libre et Solidaire*, 2018. Pierre Galet (1919–2019) was Cain Wine Grower Chris Howell's professor of Ampelography in Montpellier 1982-83. All other text © Cain Vineyard & Winery.

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