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# HERON Cabernet Sauvignon

 **CATEGORY:** Bold Reds



**Pack Size:** 12/750ml  
**UPC:** 721170005007

## OVERVIEW

Heron relentlessly focuses on the very best California appellations to create balanced, fresh classics that redefine approachability embodying the determination of the iconic bird it represents and of Laely Heron, founder of one of the industry's first female-owned and-produced brands.

## SITE

Arguably the best value California Cabernet Sauvignon comes from the Red Hills in Lake County. This gives classic Cabernet flavors and tannic structure, while adding in 20% of Cabernet from Paso helps even the texture and gives an overall smoothness to the wine.

**RED HILLS, LAKE COUNTY:** Structured, classic, high quality Napa Cabernet.

**PASO ROBLES:** Tension and texture that helped lengthen and smooth the Red Hills component.

## SOILS

**RED HILLS, LAKE COUNTY:** Volcanic red soils high in volcanic gravel content and quartz crystals with great drainage.

**PASO ROBLES:** Alluvial, calcareous, gravelly, sandy loam soils.

## VINTAGE

**RED HILLS, LAKE COUNTY:** Winter was unusually cold and wet, with some rare snowfall. The soil moisture was restored while the vines were dormant, which made for very happy vines in the spring. Late harvest with great quality.

**PASO ROBLES:** Cool spring which delayed growing season – then moderately warm dry summer and fall.

**100% Cabernet Sauvignon**

**80% Red Hills, Lake County,  
20% Paso Robles,  
California, United States**

**14.1% Alc. by Vol.**

*Press scores coming soon*



## TASTING NOTES

Plum with brick red hue. A medium-bodied Cabernet Sauvignon, soft and supple on its entry yet balanced perfectly over resolved grape and oak tannin. The mid-palate is silky with blackberry and rich, dark cherry. Aged in an old-world style in seasoned French Oak, the finish recalls tobacco, cedar and the classical bordeaux pencil lead notes.

## PAIRING SUGGESTIONS

This elegant and balanced Cab makes a great pairing with meats like steak or roasted lamb, Portobello mushrooms or cheeses like aged cheddar.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Fermentation followed standard red protocol: exponential increase in extraction around 83F and as color began to plateau, backed down the duration of extraction.

**AGING:** Aged in a mixture of new and used oak barrels for 6 months.

**PH:** 3.83 | **TA:** .535g/100ml

**BOTTLING DATE:** November 26, 2024