

# **CANNONBALL**

\$25.95

\* Suggested retail price



# Cabernet Sauvignon 2020

| ШШ       | Product code          | 13089981                          |
|----------|-----------------------|-----------------------------------|
| \$       | Licensee price        | \$23.79                           |
| iid      | Format                | 12x750ml                          |
|          | Listing type          | SAQ Continuous Supply             |
| ĽÖ       | Status                | Available                         |
|          | Type of product       | Still wine                        |
|          | Country               | United States                     |
| Ø        | Regulated designation | American Viticultural Areas (AVA) |
| 9        | Region                | California                        |
| 9        | Subregion             | Sonoma                            |
| 100      | Varietal(s)           | Cabernet Sauvignon 96 %           |
| 100      | Varietal(s)           | Malbec 4 %                        |
| %        | Alcohol percentage    | 13.5%                             |
| <b>3</b> | Colour                | Red                               |
| 4        | Sugar                 | Dry                               |
| T        | Closure type          | Metal screw cap                   |



## **ABOUT THIS WINERY**

Raise your glass Our sourcing takes us to the most breathtaking vineyard sites in California in pursuit of richly textured, juicy parcels of fruit for our

flagship Cabernet. Combing Sonoma County, roaming Mendocino and Lake County, cruising south to San Benito, Monterey and the Central Coast - weseek distinctive Cabernet lots to layer into this blend. This diversity creates a richly textured, elegantly nuanced, berry-drenched wine.

### **TASTING NOTES**

Aromas of dark cherry fruit wrapped in caramel and mocha accented by toffee oak. The palate opens with generous plum, cherry, boysenberry, and red currant fruit. Soft, smooth tannins midpalate with a dense core of fruit and layered with oak-derived notes of coffee, toffee, and toast.

#### PRODUCTION NOTES

With each region maturing at different times, we enjoy optimizing the individual parcels to bring layers to the final blend. Traditional fermentation techniques with twice daily pump-overs are typical cellar treatments for our wines. French Oak aging begins shortly after vintage at the earliest stages of the new wines, and blending takes place in multiple stages over the 18 months following harvest to integrate and harmonize the components prior to bottling.

- **86 Points** - Wine Enthusiast



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