

# OF OAK FARM *Vineyards*



## 2014 Cabernet Sauvignon Lodi, California

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### Awards

92 Points at the *2017 Jerry D. Mead's New World International Wine Competition*

92 Points, Gold at the *2017 Los Angeles International Wine Competition*

90 Points, Editor's Choice in the *September 2017 issue of Wine Enthusiast Magazine*

90 Points, Gold at the *2017 Toast of the Coast Wine Competition*

Double Gold, Best of Class at the *2017 International Women's Wine Competition*

### Tasting Notes

A classic Cabernet Sauvignon. Dark ruby-violet color with aromas that suggest black and green peppercorn, with currant-mint, eucalyptus and black tea overtones. Medium bodied, the aromas are echoed on the palate, and completed by hints of dark chocolate. Finishing with a light, velvety texture, this wine is very easy to drink with plenty of reward.

### Food Pairings

There's nothing better than a great Cabernet Sauvignon like this to pair with a rib eye steak. It also goes good with wild game, rack of lamb, swordfish and tuna. If you are looking for an appetizer, it will be a great glass to share with some aged cheddar and walnuts. For desert, try pairing it with espresso gelato or bittersweet chocolate.

**Vintage:** 2014

**Varietal:** Cabernet Sauvignon

**Appellation:** Lodi

**Fermentation:** Inculcated

**TA:** 6.6 g/L

**pH:** 3.62

**Bottling Date:** 12/1/15

**Alcohol %:** 14.1

**Cases:** 2,142

