



## 2020 CALIFORNIA CABERNET SAUVIGNON

### • GRAPE SOURCING •

Grapes for our Cabernet Sauvignon were selected from among the finest coastal growing regions throughout California. We chose areas known for warm sunny days, for optimum ripening, and cool foggy nights, for bright acidity. The combination creates a Cabernet Sauvignon with rich concentration and balanced complexity.

**Grape Source 100% California**

### • VINTAGE •

Overall, the 2020 vintage was of good quality but with lighter yields. A few heatwaves brought on quick budbreak and resulted in an overall mild growing season. Harvest was later than usual which brought out excellent phenolic development. Despite wildfires in many areas of California, the grapes for the Compass wines were spared from smoke exposure leading to lush tannins, deep color, and intense flavor.

**Technical Information: TA: 5.4 g/L PH: 3.75 ABV: 13.5%**

### • WINEMAKING •

Grapes for this wine were handled gently to minimize bitterness and fermented warm for color and flavor extraction. The wine was aged for up to one year in new and two-year-old French and American oak. The black cherry and cassis character of Cabernet is enhanced by blackberry fruit notes from Merlot and Petite Sirah which deepen the color and depth.

**Varietal Composition: 76% Cabernet Sauvignon, 18% Merlot, 6% Petite Sirah**

### • SOMMELIER NOTES •

This Cabernet is deeply colored with black cherry and dark chocolate aromas accented by subtle smokiness. Flavors of blackberry, cassis and mocha mingle with supple tannins for a pleasant and lingering finish. Pour yourself a glass and sip by the fire or serve with wood-fired pizza, steak or roast chicken.