

YULUPA

An exclusive on-premise only wine for restaurants, the Yulupa Series features unsurpassed smoothness and drinkability. Each wine features a flavor profile that pairs well with a wide range of food.



2014 CALIFORNIA CABERNET SAUVIGNON



PROFILE

Composition: 85% Cabernet Sauvignon
15% Merlot
Appellation: California
Aging: 20 months in French and American oak
Acidity TA/pH: 6.0 / 3.60
Alcohol: 13.5%
Bottled: October 2016

TASTING NOTES

Aromas of plum and black cherry combine with aromatic notes of cocoa and fresh thyme accompanied by smooth and approachable tannins with an excellent finish.

Kenwood Vineyards' Yulupa Cabernet Sauvignon is crafted from select lots of wines with an emphasis on softness and drinkability. The grapes for this blend are primarily sourced from vineyards in California's Lodi and Clarksburg appellations.

The 2014 harvest provided fruit with well-structured tannins and complex character. Harvested in September and early October, the wine was fermented in stainless steel tanks and aged on a combination of French and American oak for 20 months. The final blend includes a touch of Merlot for added softness and complexity, resulting in a quaffable wine that is deep in color with rich flavor.

FOOD PAIRINGS

This delicious Cabernet Sauvignon enhances pork, beef and lamb, as well as pasta dishes.

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