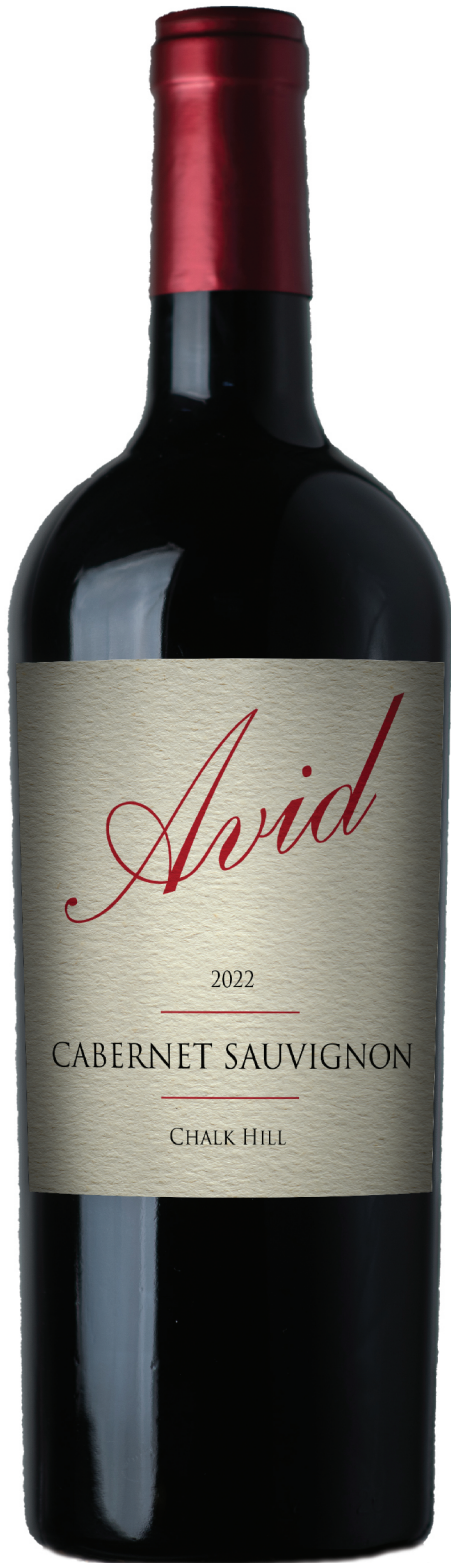


AVID CHALK HILL CABERNET SAUVIGNON 2022



WINEMAKING PROCESS:

GRAPES ARE HARVESTED AT THE END OF SEPTEMBER. THEY ARE LATER FERMENTED IN STAINLESS STEEL AND THEN AGED FOR SIX MONTHS IN 50% AMERICAN AND 50% FRENCH OAK.

VINEYARD LOCATION: CHALK HILL, SONOMA COUNTY, CALIFORNIA

VARIETAL COMPOSITION: 97% CABERNET SAUVIGNON & 3% PETIT VERDOT

TASTING NOTES:

THE AVID CHALK HILL CABERNET SAUVIGNON HAS AROMAS OF LEATHER AND CHOCOLATE COMBINED WITH DARK FRUITS LIKE RASPBERRY AND CHERRY. ON THE PALATE THE WINE IS BOLD AND BALANCED. THE COOL-WEATHER CHALK HILL APPELLATION SHOWS OFF WITH THE INTEGRATION OF TANNINS AND BALANCED ACIDITY.

WINEMAKERS: HOSSEIN NAMDAR & ROBERT GOYETTE