



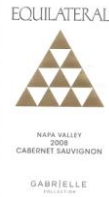
EQUILATERAL 2008

This vintage produced a wine that is rich, full bodied and well-balanced with plenty of tannins for aging. A wine of great structure and elegance that releases its flavors layer by layer, each a new and exciting discovery!

FOOD PAIRING: Roasted lamb, pheasant in Madeira and mushroom sauce, venison in chasseur sauce, and classic steak cuts: rib eye, porterhouse, New York and prime rib.

WINEMAKER NOTES: Red currant and cassis aromas greet you, followed by flavors of black currant, blackberry, cedar and toast.

THE WINE: 100% Cabernet Sauvignon **CASES:** 150



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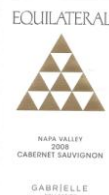
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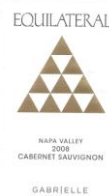
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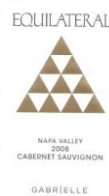
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