

EQUILATERAL



NAPA VALLEY
2009
CABERNET SAUVIGNON

GABRIELLE
WINE CO.

EQUILATERAL 2009

This vintage has intensity and beautiful balance. It was a lower yield vintage as early rains caused more fruit to be dropped, but this concentrated the flavors.

FOOD PAIRING: Grilled lamb with lavender sea salt rub, venison marinated in coffee, pheasant in Madeira and mushroom sauce, New York steak.

WINEMAKER NOTES: This wine is a bold experience with sensual depth and richness- surrender to deep ripe bing cherries, blackberry, toast aromas and dive into flavors of blackberry, cassis, fragrant earth, dark chocolate, with very finely grained tannins, just the right amount of oak and a long smooth finish.

THE WINE: 100% Cabernet Sauvignon **CASES:** 200

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