OCNAUTIC

2020 Paso Robles Cabernet Sauvignon

"It's really useful to travel, if you want to see new things."
Around the World in Eighty Days – Jules Verne

BACKGROUND

MUCH AS THE OCEANS AND SEAS offer new worlds for navigators to explore, Ocnautic wines chart a new course in the vineyards and in the cellar. Drawing upon the diversity in their backgrounds, origins, and experience, our Winemaking Team has stuck out on a bold, creative path for Ocnautic wines. Tapping into decades of innovative grape growing practices and combining both old and new world winemaking techniques, we strive to create unabashedly flavorful wines buoyed by the spirit of adventure and discovery.

APPELLATION

THE PASO ROBLES AMERICAN VITICULTURAL AREA (AVA) is located in San Luis Obispo County, CA. With 40,000 planted acres to wine grape vineyards, the area is known for big, full-flavored red grape varietals including Zinfandel, Rhône-style wines and Cabernet Sauvignon with concentration and depth.

GRAPE SOURCING: Paso Robles

WINEMAKING

After night and early morning harvest, the grapes went through an extended maceration on the skins for up to two weeks during fermentation to extract depth of flavor. The wine was then gently pressed, racked into new and seasoned French oak barrels, and aged for 14 months. Individual barrel lots were then selected for the final blend. These lots included a small amount of Petite Sirah for enhanced depth and dark berry fruit concentration, and a splash of Merlot for plush texture. After blending, the wine received a gentle filtering prior to bottling.

VARIETAL BLEND: 97% Cabernet Sauvignon, 2% Petite Sirah, 1% Merlot
TECHNICAL: Alc. By Vol. 13.8%, TA 5.2%, pH 3.75, RS 1.0 g/L

WINE NOTES

AROMAS OF DARK BERRIES, CHOCOLATE AND ROASTED COFFEE carry through to the palate with flavors of blackberry and cassis, fine, elegant tannins, with toasty mocha notes and a complex, lingering finish.

SUGGESTED PAIRINGS: Filet mignon with Gorgonzola sauce, lamb tagine with couscous and roasted pine nuts, classic macaroni & cheese