



# THE SOCIAL Grape

RESERVE

CABERNET SAUVIGNON 2014

APPELLATION	Central Valley
ALCOHOL	14% by Vol.
TOTAL ACIDITY	5.0 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	3.1 g/L

## CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers / 50 miles) and the Andes Mountains (50 kilometers / 37 miles). Vineyards receive coastal breezes during the afternoon that help to keep moderated warm summer temperatures. Annual precipitation averages about 600 millimeters (23.6 inches), concentrated mostly during winter months.

## VITICULTURE

**Year of Plantation:** 2000

**Density:** 3,330 plants/hectare (1,350 plants/acre)

**Trellis System:** Vertical Shoot Positioning

**Yield:** 14 tons/hectare (5.7 metric tons/acre)

**Harvest method:** Hand picking, with double selection in vineyard, in the second half of April.

**Soil:** Deep, rocky soil with clay loam texture.

## WINEMAKING

**Maceration:** 18-20 days with cold pre-fermentative maceration for four days at temperatures below 10°C (50° Fahrenheit).

**Fermentation:** Fermentation starts with active dry yeast (Bayanus) developing at 25°C to 28°C (77° to 82° Fahrenheit), with traditional pumping-over and punching.

**Aging:** 85% of the wine was aged on its lees for six months in contact with French oak and micro-oxygenation; the remaining 15% was aged for eight months in French and American oak barrels.

## TASTING NOTES

**Appearance:** Deep ruby red color.

**Nose:** Intense nose of dark cherry, strawberry, cedar and licorice.

**In mouth:** Juicy and round on the palate with firm tannins that combine well with dark fruits, prunes and roasted nuts with toasty finish.

## PAIRING RECOMMENDATION

Roasted short ribs with aromatic spices.



# THE SOCIAL Grape

RESERVE

SAUVIGNON BLANC 2015

APPELLATION	Central Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	5.5 g/L
RESIDUAL SUGAR	< 4 g/L

#### CLIMATE

Cool temperate climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.

#### VINEYARDS

**Year of plantation:** 2005

**Trellising system:** Vertical Shoot Positioned trellis

**Density:** 3,330 plants/hectare (1,350 plants/acre)

**Yield:** 12 tons/hectare (4.9 metric tons/acre)

**Harvest method:** Hand picking, with double selection in vineyard, first week of March.

**Soil:** Shallow alluvial soils of sandy loam, brownish-gray, rocky; subsoil composed of boulders and rounded rocks in sandy matrix.

#### WINEMAKING

**Fermentation:** Starts with active dry yeast (*Cerevisiae*).

Fermentation managed by a reductive method with minimal aeration, protecting the wine from oxidation. Yeasts used were specially selected for this wine grape.

**Temperature:** 14°C-16°C degrees Celsius (57°- 61°Fahrenheit).

**Aging:** Batonnage with lees in stainless steel vats for two months.

#### TASTING NOTES

**Appearance:** Pale yellow color with green highlights.

**Nose:** Expressive herbal notes with gooseberry, fresh-cut grass and apple.

**In mouth:** Medium body, fresh acidity and pleasant aftertaste.

#### PAIRING RECOMMENDATION

Crab cake with green salad.