

EROE

— AQUILINI —

Red Mountain

CABERNET SAUVIGNON

2019



STORY

We forged a wine to champion inherent strength, to celebrate the brave and majestic eagle that emerges from within us to fight by our side. EROE raises a glass to the strong willed, the unwavering, and the persevering. This is a wine for heroes that were made, not born.

WINEMAKING

Picked between October 25th and October 30th, 2019, the Cabernet Sauvignon grapes for this wine were gently destemmed before being berry sorted by individual berry. After a brief pre-fermentation soak, this wine was fermented on skins for 26 days on average, before being gently pressed. This wine was then aged for 28 months in various 90% new oak from various French coopers.

TASTING NOTES

Aromas of dark black cherries, black currant, crushed stone, and cocoa nibs are accompanied by bruised sage leaves and loose leaf tobacco. Like the EROES that preceded it, this wine is generous on the palate with dark berries and stone fruit layered with forest detritus and a beautiful long acid driven finish. Showcasing classic, mouth filling Red Mountain tannins, the structure is dense, showing tension and a drawn-out mineral finish. This wine lingers on the palate with a prolonged pleasurable finish. While enjoyable upon release, this wine will benefit from a good decant or extended cellar aging.

PAIRINGS

The perfect partner to rich grilled meats, peppery sauces, braised shortribs, or spinach and artichoke dip.

TECHNICAL NOTES

Appellation: Red Mountain AVA

Composition: 100% Cabernet Sauvignon

Aging: Aged for 28 months in 90% new French oak.

Fermentation: Fermented in Taransaud oak fermenters

Alcohol: 15.6 %

Total Acidity: 6.2 G/L

pH: 3.88



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