

MORA  
estate

# CABERNET SAUVIGNON 2019

At Mora Estate, we take alchemy to the next level. In combining our passions for food, wine and art, we channel our energies to offer you a stellar wine in a hand-painted bottle that when paired with a delicious meal creates the perfect synergy.



Every bottle is individually hand-painted.

**Varietals** 90% Cabernet Sauvignon, 10% Merlot

**Appellations** Dry Creek, Sonoma County

**Vineyard details** Hillside, dry farmed and head pruned

**Harvest method** Handpicked and sorted

**Harvest date** October 29, 2019

**Average brix at harvest** 25.5°

**Winemaking details** Three days cold soak, 30 days of extended fermentation, use free run juice

**Aging details** 18 months in assorted French oak barrels

**Bottling date** April 30, 2021

**Alcohol** 14.8%

**Production** 150 cases (unfined & unfiltered)

**Winemaker** Fabiano Ramaci

**Release date** February 1, 2021

**Retail Price** \$75

**Tasting Notes** A full complement of aromatics provides an appropriate lead-in for this delicious wine. The dark cherry and plum nose is woven with the subtle essence of forest floor, along with traces of oak. The smooth entry flows into the spice-driven palate revealing a core of juicy ripe cherry and dark plum. Layers of cedar, mocha and cocoa swirl throughout, while the supple tannins and gently integrating oak offer balance to the rich flavors. Though easy to sip now, the wine will continue to integrate and the flavors deepen and expand with additional bottle aging.

**Suggested Food Pairing**

- Antipasto of charcuterie, cheese and marinated olives
- Bone in rib-eye steak grilled over barrel staves, and finished off with a chimichurri sauce
- Potato gratin with crème fraîche and topped crispy breadcrumbs