"Cab Sauv"



VINTAGE: 2025

VARIETAL: 100% *Cabernet Sauvignon*

APPELLATION: *Paso Robles*

CASES MADE: 3500

ALC: 12.9%

TASTING NOTES:
Black cherry, black currant, blackberry, black pepper, tobacco, licorice, vanilla, violet

PRODUCTION:
Cabernet Sauvignon is hand harvested at night around 25/25,5 brix. 100% *destemmed. Cold soaked for 3 days with 2 pumpovers and pump down each day.* **ON FERMENTATION:** *Fermented in temperature-controlled tank. The Cabernet needs 4 weeks to get dry. Press juice and free run are aged together in* 70% *American oak and* 30% *neutral oak for* 10 *months with one racking after second fermentation is done.*

ON ELEVAGE:
70% *American Oak,* 10 *months*

RATING:
91*pts Wine Enthusiast*

UNION SACRÉ WINES

Est. 2014

UNION SACRÉ IS FOCUSED ON DELIVERING WINES THAT STRIKE A BALANCE BETWEEN SUNSHINE AND PLEASURE. THESE ARE NOT WINES OF PRIVILEGE AND POWER, THESE ARE WINES MADE FROM A LIFETIME OF LABOR FOR THE UNTELEVISED TABLES THAT UNITE THE HEART OF THE WORLD.

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