Cabernet Sauvignon

California

Bramble & Stone Cabernet Sauvignon is sourced from our prized vineyards throughout California, including Napa, Sonoma, and Monterey counties. Each lot is handcrafted using both old world and new world winemaking styles that allow the terroir and climate of each region to shine through to this California wine and into your glass.

TASTING NOTES:
Our Cabernet is boldly aromatic with notes of ripe cherry, blackberry, and dark chocolate. This fruity, full-bodied wine bursts with dark fruits, cassis, and baking spice. The wine was oak barrel-aged to create a finish that is soft and smooth, with complex flavors and balanced tannins.

RECOMMENDED FOOD PAIRING:
Bold and flavorful, this wine is a great pairing to hearty fare such as Bolognese pasta, grilled ribeye, or roasted portabella mushrooms.

COMPOSITION:
81% Cabernet Sauvignon
11% Petite Sirah
5% Merlot
3% Petite Verdot

ALCOHOL:
13.5% by volume

RESIDUAL SUGAR:
.4%

GOLD, 93 points 2019 Sommelier Challenge
SILVER 2019 Dan Berger’s International Competition
TASTING NOTES
The Boleyn White Zinfandel delights on the nose with the fresh-picked strawberries and floral jasmine. Aged completely in stainless steel barrels, the tangy raspberry and cherry flavors burst on the palate and leave a sweet and mouth-watering finish.

RECOMMENDED FOOD PAIRING
This sweet wine is perfect for parties, and can be enjoyed alongside a variety of dishes. Enjoy with grilled shrimp, soft brie cheese, or key lime pie for dessert.

COMPOSITION
90% White Zinfandel, 5% Barbera, 5% Syrah

ALCOHOL
11% by volume

RESIDUAL SUGAR
2.25%

AWARDS
Silver - 2019 Sommelier Challenge
Chateau St. Gianna’s vineyards are set in the lush wine valleys of Sonoma County, California, with ideal growing conditions for growing world-class grapes. The vineyards experience long, warm summers complemented by cool nights from the ocean breeze. 2018 was a wonderful growing year, with moderate, consistent temperatures, resulting in both high quality and quantity fruit.

**TASTING NOTES**

Our Sauvignon Blanc is refreshing and crisp, bursting with bright tropical fruits. Zesty flavors of fresh limes and pineapple mingle on the palate, leaving a vibrant, clean finish. This wine is perfect wine to sip on its own or with your favorite appetizers.

**FOOD PAIRINGS**

- Herbed goat cheese stuffed mushrooms with balsamic reduction
- Seared scallops with citrus butter
  - Heirloom caprese salad

**ALCOHOL**

13.5% by volume

**RESIDUAL SUGAR**

.4%

**AWARDS**

- 2019 Dan Berger’s International Wine Competition- Bronze
WINEMAKING NOTES
2018 was a fantastic growing year for all of California. The growing season was longer, thanks to the moderate spring and summer and little to no frost damage during the cold winter months. These temperatures throughout the state allowed the grapes to mature slowly and created yields of high quantity as well as high quality fruit.

TASTING NOTES
Our Slow Dancer Pinot Noir greets you with ripe red fruit aromas, with accents of earthy forest floor. Bright fresh fruits burst on the palate with flavors of raspberry, cranberry, and strawberry. Oak barrel aging highlights accents of vanilla, leaving a lingering, soft finish.

RECOMMENDED FOOD PAIRING
This soft, supple Pinot Noir is the perfect complement to earthy foods such as goat cheese stuffed mushrooms, pork tenderloin with fig glaze, or creamy seafood risotto.

COMPOSITION
98% Pinot Noir, 2% Merlot

ALCOHOL
13.5% by volume

RESIDUAL SUGAR
0.34%