

ETTORE

CABERNET SAUVIGNON 'SIGNATURE'



Dark core of cassis and plum notes laced with violet, graphite and juniper. Clean and balanced with a long, mineral-driven finish

Color: Red

Appellation: Mendocino County, CA

Grapes: 100% Cabernet Sauvignon

Soil: Gravel and loam

Altitude: 500-600 feet above sea level.

Fermentation: In stainless steel with malolactic fermentation and 2-3 pumpovers/day

Ageing: in French barrels for 18 months.

Fining/Filtration: Yes

Farming practices: Organic

SOILAIR 
SELECTION