



GOLDORADO

2023 CABERNET SAUVIGNON OAKVILLE, NAPA VALLEY

Goldorado wines reflect the unique character of their vineyard sites, crafted with precision to achieve balance and depth. Each bottle offers a distinctive taste waiting to be discovered.



Bold and expressive, this Oakville Cabernet Sauvignon opens with rich aromas of blackcurrant, plum, and dark cherry, layered with hints of cedar, cocoa, and tobacco leaf. Crafted with careful aging in French oak, it features polished tannins, a confident structure, and a lingering, powerful finish.

Pairing: Pairs perfectly with grilled ribeye, braised short ribs, and aged cheddar.

Harvest: October 2023

Fermentation: 5-day cold soak followed by 15 days of fermentation at 85 – 95°F

Aging & Oak: 20 months in select heavy-toast French oak barrels

ALC. % 15.5 / RS 0.7 g/L / TA 5.5 g/L / PH 3.78

100% Cabernet Sauvignon

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