



GOLDORADO

2023 CABERNET SAUVIGNON SONOMA COUNTY

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.

WINEENTHUSIAST 90

Bold and refined, this Sonoma County Cabernet Sauvignon reveals aromas of blackberry, dark cherry, and plum, with notes of mocha and baking spice. Full-bodied with supple tannins and elegant structure, it finishes long and smooth with hints of chocolate and toasted oak.

Pairing: Pairs perfectly with seared duck breast, barbecue brisket, and truffle mashed potatoes.

Harvest: October 2023

Fermentation: 3-day cold soak followed by a 10-day fermentation at 80-85°F

Aging & Oak: 12 month in select heavy-toast new French oak barrels

ALC. % 13.5 / RS 4.0 g/L / TA 6.1 g/L / PH 3.65

100% Cabernet Sauvignon

