



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

The nose of this Cabernet is expressive, with aromas of blackberry gastrique, sweet cinnamon, and dark chocolate oozing from the glass. The palate is sumptuous, with velvety tannin, juicy acidity, and flavors of concentrated raspberry, spiced plum, mocha, cracked pepper, and violets surging throughout the finish. — *Tom R. Capo*.

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



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