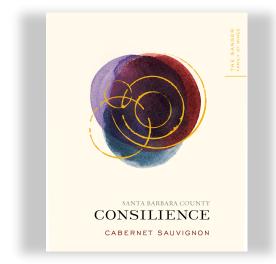
CONSILIENCE

2015 Santa Barbara County Cabernet Sauvignon



TASTING NOTES:

This beautiful Cabernet Sauvignon has green olive, subtle mint, dark fruit, and blackberry aromatics on the nose, with a fruit forward, medium bodied approachable palate. This smooth Cabernet is a wonderful sipping wine that can be enjoyed alone or paired with lasagna or a classic Santa Maria style tri-tip dinner.

ALC: 14.5%

CASES PRODUCED: 104

BOTTLED: August 2017

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

23 months in older, neutral French oak barrels

COMPOSITION:

75% Sanger Estate Vineyard Cabernet Sauvignon
10% Happy Canyon Cabernet Sauvignon
5% Sanger Estate Vineyard Petit Verdot
5% Estelle Vineyard Tempranillo
3% Sanger Estate Vineyard Cabernet Franc
2% Sanger Estate Vineyard Merlot

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Consilience wines are designed to capture the essence of California's Central Coast. A part of The Sanger Family of Wines portfolio, Consilience wines are produced from Old World varietals traditionally grown in the Rhône Valley, Burgundy, and Bordeaux regions. Our fruit is sourced from some of the best and most exciting vineyards throughout Santa Barbara County, producing wines that are the ideal accompaniment to our fresh local cuisine. Consilience Wines can be found in select retailers and restaurants across the country, in our Los Olivos, California tasting room or online at www.consiliencewines.com.

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