

This Paso Robles Cabernet Sauvignon has a medium plus dark plum color. Boysenberry and huckleberries jump out of the glass immediately with a light dusting of clove and sandalwood. Then subtle grape tannin becomes evident followed by ripe cherry and cassis and ultimately baked by blueberry pie notes. The palate entry is quite balanced in its acidity and overall weight. The texture is silky, supple with a sappy core that folds gently into the soft tannin matrix and provides the platform for the fruit to display itself as the wine ages. Ripe bing cherry, subtle mocha and underlying exotic Tahitian vanilla envelop the soft, sexy and elegant finish with a careful balance between acidity and tannins.

The Insider is carefully crafted from grapes grown within 4 subdistricts within the Paso Robles AVA: Adelaida, Templeton Gap, Creston and Santa Margarita Ranch. We vinify each of these vineyards separately and process and ferment each independently to bring the best out of each vineyard. After a 3-4 day cold soak we ferment each Cabernet lot over 3 daily pumpovers prolonging the skin contact until 14 days have elapsed. We then rack each onto French oak and put the wines through Malo-Lactic fermentation. The wines are racked, sulfured and laid to rest in 2 year old French oak for a period of 18 months. During its life in the cellar it is racked 4 times. Once the final blend has been made the final (5th rack) combines our selection of each vineyard which is clearly expressed in the bottle.

The name "The Insider" comes from the confidentiality agreement we had to sign in order to purchase the grapes from the vines of a well known winery producing world class wines. With our insider connections and knowledge we are able to offer you a wine of exceptional quality and pedigree at a price that will amaze.



**FOOD PAIRINGS** ▼

This wine pairs well with sea salt seasoned Rosemary chicken served with fresh steamed green beans and organic couscous with wild mushrooms. Other favorites are grilled New York Steak or pan seared Filet Mignon served with fingerling potatoes, roasted Ciopollini Onions sautéed with wild mushrooms. The best vegetarian option is a well built Impossible Burger with grilled or sautéed onions, white cheddar, tomatoes, lettuce and kosher pickles.

This is a nice Cabernet Sauvignon for sipping anytime and anywhere and will age well through 2031.

**ANALYSIS** ▼

Varietal Composition:.....100% Cabernet Sauvignon  
Appellation:..... Paso Robles  
Winemakers:..... Richard Bruno & Chris Condos  
Alcohol:..... 14.5%  
TA:.....6.12g/L  
pH:..... 3.72  
R.S.:.....0.17g/L (dry)  
Aging:.....18 months  
  in 2 year old French Oak  
Production:.....3,982 cases

Available in 750mL bottles