FOSSIL POINT

CABERNET SAUVIGNON

v.2020 • PASO ROBLES AVA

FOSSIL POINT CABERNET SAUVIGNON *is grown in select Certified Sustainable vineyard sites within Paso Robles, and shows the ripeness this region is capable of, balanced with classic weight and acidity. Careful harvest decisions, traditional fermentation, blended with a portion of Merlot, and French-oak aged for 18 months prior to bottling.*

The Santa Lucia mountain range towers above San Luis Obispo, separating the very cool coastal zone from the much warmer interior region of Paso Robles. Even so, fingers of fog and cold ocean air make their way through gaps in this barrier, allowing for cool nights and the largest diurnal temperature differential of any growing region in California.

Because of this, Paso Robles has emerged as one of the most exciting wine-growing areas in California, capable of a range of styles and supporting innovation in the vineyard and cellar.

TASTING & PAIRING NOTES

Dense and dark, with fruit character of ripe cherry, dried plum and cocoa. French oak and sandalwood tones frame the tannins which suggest carob and walnut. Delicious and rich, but with enough balance to be well-suited at the table.

ABOUT FOSSIL POINT

On California's Central Coast, our vines are never far from the influence of the sea. Sunny afternoons yield daily to brisk marine breezes, and the growing season is directly shaped by the seasonal flow of the currents and surface temperature of the nearby Pacific Ocean. Even our soils of calcareous shale and coarse sand were uplifted from the ancient ocean floor and weathered into place over the millennia.

Fossil Point pays tribute to this bond between sea and vine. Drawing from the best that our region has to offer, we are committed to making Sustainable, Authentic wines that pair perfectly with our casual Coastal lifestyle.

TECHNICAL

Vineyard Sources – Cabernet Sauvignon - Paso Robles AVA
Fermentation in stainless steel with pumpovers and délestage.
18 months French-oak aged
pH 3.81, TA 5.8 g/l, Alc 14.0%