

CAMELOT

VINEYARDS & WINERY

CABERNET SAUVIGNON

VINEYARDS

Camelot Cabernet Sauvignon was produced from a blend of Lodi, Central Coast and North Coast grapes. By blending fruit from cool-climate regions with grapes grown in warmer micro-climates, we are able to produce a smooth, sophisticated Cabernet Sauvignon with rich, ripe flavors, supple tannins and balanced structure.

WINEMAKING

At Camelot we combine state-of-the-art technology with old-world artisan winemaking techniques to craft an outstanding Cabernet Sauvignon that consistently over-delivers on quality. The fermentation in stainless steel tanks brightens the plum and dark berry flavors.

WINEMAKER'S NOTES

Our Cabernet Sauvignon possesses a fragrant bouquet of berry, cherry and crushed herbs. The black cherry and ripe fruit are supported by refined tannins to create a long, elegant finish. Pair this elegant Cabernet with grilled meats, lamb chops, venison, winter stews, red sauce pasta dishes and soft ripening cheeses.



CAMELOT CABERNET SAUVIGNON

VARIETAL	Cabernet Sauvignon
APPELLATION	California
GROWING REGIONS	Lodi, Central Coast, North Coast
FERMENTATION	Stainless steel
ALCOHOL	13.0%
TA	0.63g per 100ml
RS	0.45g per 100ml
pH	3.63