



# BUTTERFIELD STATION

CALIFORNIA

CABERNET SAUVIGNON

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## WINEMAKER'S NOTES

Butterfield Station Cabernet Sauvignon is lush with a tasty core of blackberry, plum, currant, and cherry mingling with spicy notes on the lively finish.

The source of our grapes: 95% Lodi and 5% Lake County. The cuvée is 87% Cabernet Sauvignon, 7% Petit Sirah and 6% Petite Verdot. The grapes are harvested at 23.8°- 26.0° Brix, cold soaked prior to fermentation, fermented at 85°F, and pressed off at 0° Brix. After the malolatic inoculation, the wine is transferred into French and American oak for aging and further development. 60% of the wine is barrel aged for 5+ months.

Alcohol: 13.4%

pH: 3.61

TA: .37g/100ml

RS: .60g/100ml

750ml UPC: 7 24430 10002 3

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## AWARDS

### 2005 CABERNET SAUVIGNON

Bronze – San Francisco Chronicle Wine Competition

### 2003 CABERNET SAUVIGNON

Silver – San Francisco Chronicle Wine Competition

Silver – California State Fair Wine Competition

Bronze – LA County Fair Wine Competition

Bronze – Indy International Wine Competition

### 2002 CABERNET SAUVIGNON

Silver – San Francisco Chronicle Wine Competition

Silver – Hilton Head Island Winefest

