

# IT'S BETTER TO BE RICH...



The next generation of Cabernet Sauvignon is RICH & SPICY and ready to enjoy! Bourbon barrel aging expands the flavor profile of this intriguing release and the dark, deep ruby red color hints at the flavors that follow – dark cherries, blackberries and ripe plums with black velvet chocolate cake and vanilla bean spice in the background. The finish is long and soft, with a touch of tobacco spice. Serve and savor with traditional Cabernet favorites including grilled meats, aged cheeses and chocolate desserts.

## Aging Regimen:

Cabernet Sauvignon was partially aged for 3 months in bourbon barrels; the balance of the cuvéé was aged in French and American oak for 18-20 months

Alcohol 13.9% RS 0.7% pH 3.68 TA 0.56%

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The world may not need another Chardonnay, but wine lovers who covet bright fruit flavors, creamy vanilla oak accents and the softer, more elegant flavor profiles that come from malolactic fermentation wish that every Chardonnay could be RICH & CREAMY! Wine critics agree, including Anthony Dias Blue who awarded our previous vintage 91 Points and a Gold Medal rating. This well-balanced release is unusually versatile and complements richly flavored entrees including seafood with cream sauce and buttery pasta dishes; it's also a great pour to contrast with sparsely seasoned broiled fish or baked chicken.

## Barrel Aging:

50% barrel fermented in French and American oak;  
10 months sur lie

Alcohol 12.5%   RS 0.4%   TA 0.64%  
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THE RICH WINE CO. COM

