

BLUETAIL CREST CABERNET SAUVIGNON. CALIFORNIA, USA.



VARIETAL: Cabernet Sauvignon

WINEMAKING: Harvested at peak maturity; destemmed before 72 hour cold soak; fermentation with twice daily pump overs

AGING: 12 months in neutral oak barrels

TASTING NOTES: Well structured and balanced with lush fruit on the nose that continues on the palate.

It is winemaker Susana Rodriguez Vasquez's goal with Bluetail Crest Cabernet Sauvignon to reflect the elegance, finesse, and complexity of an Old World wine, while honoring and highlighting the grapes' bold New World terroir in California.

Originally from the town of Cochabamba, located in the valley region of Bolivia, Susy made her way to the US on an internship at Cal Poly in organic crops; and soon after discovered her passion for winemaking. After receiving her Winemaker Certificate from UC Davis Viticulture Department, Susy has spent the last 10 years making her mark as an exceptional winemaker.

The grapes in Bluetail Crest are carefully harvested at peak maturity. Then a cold soak of 72 hours is employed to extract color and structure, followed by a fermentation with twice daily pump overs. The wine is aged in neutral oak barrels for at least 12 months. The majority of barrels are French oak, with some American and Hungarian to diversify the profile and add complexity to the finished wine.

The result is a well-structured and balanced wine that proudly pays homage to its winemaking roots while celebrating its place of origin.

