

PREDATOR

WINES



2018 CABERNET SAUVIGNON, follows a holistic approach in winemaking. Our commitment to sustainable growing practices helps ensure the health and vitality of our select vineyards. “Natural Predation” is an eco-friendly strategy to control harmful critters in the vineyards. Ladybugs, a natural insect predator, along with predator mites, feed on destructive aphids.

LODI, CALIFORNIA is ideally situated between the Sierra Foothills and the San Francisco Bay Delta and benefits from cool afternoon and evening breezes, producing world-renowned red varieties. The 2018 vintage proved to be another ideal harvest in Lodi. With just enough heat during the day and cool nights, the grapes were able to reach peak ripeness, giving us grapes of wonderful concentration, good balance and refined quality.

FOOD PAIRING: ladybugs would suggest pairing this Cabernet Sauvignon with fresh aphids or mites - but we recommend short ribs or a delicious cheeseburger. This wine can also be enjoyed with grilled veggies and a savory, mushroom risotto.

WINE STYLE

An intense, full-bodied wine with flavors of dark berries and spice. Vibrant aromas of blackberry, cherry and dark chocolate, with subtle notes of cinnamon and toasty oak.

BLEND

95% Cabernet Sauvignon,
3% Petite Sirah, 2% Zinfandel

ALCOHOL

13.5%

AGING

75% French Oak, 25% American Oak

BOTTLE DIMENSIONS

Height 11.79”
Width 3.27”

CASE DIMENSIONS

39.5 pounds
Height: 12.50”
Length: 12.55”
Width: 9.45”

PALLET CONFIGURATION

42” x 48”
56 Cases Per Pallet
14 Cases Per Layer
4 Layers Per Pallet

UPC



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SCC



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