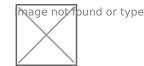
## Lexicon Cabernet Sauvignon Napa County Lexicon wines United States - California - Napa County

Lexicon Cabernet Sauvignon offers rich and concentrated fruit aromas of red and black currant, cassis and black cherry along with black pepper and dried herb accents. It is soft and generous in the mouth, intense and complex, with supple tannins and elegant structure.

Residual sugar : 4g/l Total acidity : 6.3 g/l



## **Specifications**

**Appellation** Napa County

Wine Type Red

Varietals 100% Cabernet Sauvignon

Age of Vines Average 25 years
Soil type Clay and Loam
All hand picked.

100% destemmed.

48 hours

mecaration at 65°F

During fermentation, pump over 3

**Vinification** times per day.

Wine was aged in French Oak barrels

for 4 months. It is a mix of New barrels and used barrels

from Francois Freres cooperage.

Crossflowed

filtration before bottling.

**Production** 2,000 (9-liter cases)

Grilled meat, ribeye steak, filet mignon, roasted lamb

with fresh herbs, cheeseburger, semi-hard cheeses, truffled

brie, portobello mushrooms.

## **Codes, Weights and Measures**

**UPC** 7 84585 03131 3

**Pairings** 

Units/Case 12
Unit Size 750 mL
Container bottle

**SCC** 1 07 84585 03131 0

Case Weight 43
Cases/Pallet 56
Layers/Pallet 14

\$ 36.99 USD 750mL Bottle