

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
Vinification	All hand picked. 100% destemmed. 48 hours maceration at 65°F During fermentation, pump over 3 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)
Pairings	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
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03131 0
Case Weight	43
Cases/Pallet	56
Layers/Pallet	14

SRP

\$ 36.99 USD
750mL Bottle