



PROFILE

dry + cranberry + raspberry + toasted oak + moderate tannins

BRAND St. Clair Winery
WINE NAME Cabernet Sauvignon
VARIETAL 100% Cabernet Sauvignon
VINTAGE 2014
APPELLATION New Mexico

TASTING NOTES This initially shy wine, given ample time to aerate, opens up into a rustic, hearty wine with a nose of dark chocolate and raspberries with a hint of oak and a flavor profile dominated by cranberries and a touch of oak. A punch of acid and moderate tannins offer structure. This is a powerful wine, fit for savory meat dishes and robust, spicy cuisine. It also imparts wonderful flavor to food when used in cooking.

FOOD PAIRINGS Chili, spicy Mexican food, savory dishes such as roasts and hearty stews. Also try with a charred gruyère burger or braised rib tips.



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

TECHNICAL DATA

ALCOHOL 13%
RESIDUAL SUGAR 0
TA 6.4
PH 3.63
COLOR Ruby violet
BOUQUET Dark chocolate and raspberries
TASTE Tart cranberries
SERVING TEMP 65°-68°

TASTING CHART

