“Who doesn’t love a classic Cabernet! Our 2016 Cabernet is a must-have in a home wine collection for a wine you can amaze people with every day. The Toad Hollow staff loves to show it off with anything beef. Yet, it’s elegant just served by itself to a drop-in Cabernet fan. Crafted to impress – you’ll enjoy our newest Lodi Cab!”

The sweet berry quality in the nose and mouthfeel of this wine is further enhanced with the addition of a bit of Merlot. Scents of cedar and mint mingle with dark chocolate and wild berry aromas. Full bodied, textured and elegant, balanced tannins frame a mouth-full of black cherry and plum flavors. Dark chocolate and earthy notes along with just a hint of spice linger on your palate.

Bigger and better rains than in previous years yielded a big crop in 2016. Then small heat spikes followed by moderate weather leading up to and during harvest created small rushes to get fruit in. Sugars pushed up in vineyards where needed and then allowed time for growers and wineries to get fruit off in a timely manner resulting in excellent quality.

Fruit for our 2016 Cabernet was crushed and cold soaked before fermentation. Following fermentation, the wine was put on medium-plus toast American and French oak lending a soft spice to the finished wine.

The softer, fragrant qualities of our Lodi Cabernet are often attributed to the region’s relatively dry, moderate Mediterranean climate. Sandy loam soils in combination with eastern rolling hill topography describes a classic locality for Cabernet vineyards in the Clements Hills and Borden Ranch regions.

Varietals: 85% Cabernet Sauvignon, 15% Merlot
Alcohol: 14.1%
TA: 0.62 g/100 ml
pH: 3.71
UPC: 711408409493
SRP: $16.99