

CARMEL, CALITORNIA



Carmel Valley AVA

Cabernet Sauvignon for this special bottling comes from Massa Estate in Carmel Valley. It is located only 14 miles from the coast, yet boasts some of the warmest weather in our region (far closer to the coast than the cool Santa Lucia Highlands sites we get Pinot Noir from – that's 23 miles from the ocean!). The topography in the upper Carmel Valley is rugged, and getting there means you're snaking up and over a not-so-little hill. However, the terrain makes this site unique and prevents the coastal breezes from reaching it, allowing the weather to get hot. Flavors like black cherry and blackberries can fully mature along with spice and graphite flavors originating from fully ripened seeds.

The organic grapes are lovingly farmed by hand and fermented in small open-top bins for upwards of 3 weeks so we can extract as much flavor and structure as we can. The wine then ages 40% new French oak for 18 months before bottling in May 2024. The wine is complex and tight and will benefit from decanting in its youth. Enjoy this wine for years with grilled meats or foods with lots of flavor.

Alc. by Vol.: 13.9%

pH: 3.68

TA: 6.9 g/L

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