



BLEND  
CABERNET SAUVIGNON | 100%

AVA  
SONOMA VALLEY

FERMENTATION  
STAINLESS STEEL

ÉLEVAGE  
20 MOS.

COOPERAGE  
NEUTRAL OAK

TOTAL ACIDITY  
6.6 g/L

pH  
3.47

ALCOHOL BY VOLUME  
13.9%

PRODUCTION  
1,500 CASES

UPC  
60004 31140

#### NOTES

Our inaugural release of Cabernet Sauvignon under our Doris label is all from a single vineyard planted in the Warm Springs region of Sonoma Valley. These vines sit at the base of Sonoma Mountain. A dense forest of live oaks and pines mingle with Sonoma's signature eucalyptus trees offering up notes of wintergreen and menthol. The site is notorious for ripening late into the growing season, allowing the fruit to develop at the perfect pace.

Primary fermentation took place in closed-top stainless-steel tanks then transferred to neutral oak barrels for a 20-month rest. Our signature style is to age all of our wines sur-lie and after a clean racking we bottle everything unfiltered. We believe the lees of a wine helps to connect terroir and varietal character.

#### AROMATICS

eucalyptus, violet, cocoa

#### FLAVORS

cassis, currants, blackberry

---

#### THE WINES

Gail is a limited production, family-owned operation with a focus on the Sonoma Valley. Our single vineyard wines are produced from rare, backyard vineyards to established sites throughout the Sonoma Valley appellation, each bottle is numbered for release. Doris is our sister label, a nod to the European table wines our great aunt would serve to friends and family while hosting traditional Italian-American feasts in her backyard.