

## Annabella 2011 Cabernet Sauvignon

## **Technical Analysis:**

Varietal Cabernet Sauvignon (95%)

Merlot (5%)

Appellation Napa Valley

Alcohol 13.5%

Aging 15 months in French Oak

## **Tasting Notes:**

This impressive 2011 Napa Cab has a medium ruby plum color and classic bordelaise cassis, cigar box and bright bing cherry aromas and a hint of cocoa. On the palate, this wine is ripe with both dark cherry as well as white cherry flavors which outlines the basis for its expressive concentrating and with it exemplary acidity. The palate goes on from cherries to balanced tannins from the French oak as well the leathery, earthiness from the Napa Valley terroir. Overall the wine finishes with refined and concentrated cherry fruit, lightly toasted vanilla with cassis and black truffle flavors.

This wine will pair nicely with a hearty winter stew of sirloin, turnips, parsnips, fingerling potatoes and baby carrots. It will also do well with Wild Salmon grilled over mesquite on topped with a lemon-dill compound butter served with roasted leeks or Napa cabbage sautéed with champagne vinaigrette, golden raisins and goat cheese and a side of parsnip mashed potatoes.