

# Calluna

## 2017 Cabernet Sauvignon Chalk Hill California, United States



<b>Type:</b>	Red Still Wine
<b>Ingredients:</b>	78% Cabernet Sauvignon, 14% Cabernet Franc, 4% Merlot, 2% Petit Verdot, 2% Malbec
<b>Region:</b>	California, Sonoma County
<b>Farming Methods:</b>	Hand harvested
<b>Total Production:</b>	449 cases
<b>Soil:</b>	Clay-Loam underlain with fractured shale and sandstone.
<b>Climate:</b>	A relatively cool climate with minimal frost exposure and maximum sunshine.
<b>Fermentation:</b>	Manually sorted and fermented using traditional methods in temperature-controlled open-top tanks.
<b>Winemaker:</b>	David Jeffrey
<b>Elevage:</b>	21 months in French oak barrels, 40% new

**ABV**

14.10%

**Sizes**

750ml

### ABOUT THIS BOTTLE

Calluna Vineyards took root in Sonoma County in 2005 with 12 acres in the Chalk Hill appellation planted to the traditional Bordeaux grape varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. From its advantageous hillsides overlooking the Russian River Valley, Chalk Hill is known for its mild climate and soils of clay underlain with fractured shale and sandstone. The 2017 Calluna Estate Cabernet Sauvignon offers a rich and complex tasting experience. The wine presents aromas of black currant, blackberry, and dark cherry, complemented by subtle hints of cedar and graphite. On the palate, it delivers flavors of ripe black fruits, particularly cassis and blackberry, with nuances of cocoa and espresso. The wine's structure is characterized by firm tannins and a balanced acidity, contributing to its full-bodied nature. The finish is long and elegant, showcasing the wine's depth and complexity.