

# TRIBUTUS

## Cabernet Sauvignon

### Napa Valley, California

**TRIBUTUS Story:** The Tributus family of wines is influenced by the various rivers that run through their appellations. Rivers lay down layers of round, water-tossed stones and sand, creating “alluvial fans” of well-drained soil that is yet fertile enough to yield rich and nuanced wines. Tributus is a treasure honoring our land and praising its heritage.

**Winery Notes:** Tributus California Cabernet Sauvignon has a full fruit expression with refined structure and rich texture. Aromas of dried cherries and cassis open into a silky mouthfeel of red and black fruit flavors. Nuances of mocha, vanilla and oak round out the long, velvety finish.

**Winemaking:** After gently de-stemming the grapes, the must was fermented on the skins for up to two weeks at ~80°F because warm temperature fermentation aids in extracting color and desirable tannins. The next step was pressing the fruit gently to avoid the overly drying tannins found in the seeds. After pressing, the wine was racked into oak barrels to age for several months prior to bottling.

**Grape Sourcing:** The Napa River, which still runs north-south through the Napa Valley today, helped lay the vineyard foundation for this Cabernet Sauvignon. Alluvial deposits of sand and round river stones allow for soils that are well-drained, retain heat at night and contribute to the flavor and balance of Tributus wines.

**Head Winemaker:** Alison Crowe

**Appellation:** 100% Napa Valley, California



*Plata*  
— WINE PARTNERS —