

# TRIBUTUS

## Cabernet Sauvignon

### Paso Robles, 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:** This Cabernet Sauvignon has a full fruit expression with refined structure and rich texture. Aromas of plum, black currant and cassis open into a silky mouthfeel of red and black fruit flavors. Nuances of chocolate, 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. 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:** This Cabernet Sauvignon was sourced from our premier vineyard named “Estrella Vineyard” in Paso Robles. We looked to the northside of Paso Robles which has rolling hills and is warm and sunny with just the right conditions for a Cabernet Sauvignon that naturally has characteristics of wild berry and spice.

**Head Winemaker:** Alison Crowe



*Plata*  
— WINE PARTNERS —