

# BITNER VINEYARDS

## 2018 CABERNET SAUVIGNON RESERVE

### *Bitner Estate Vineyard*

Lower than average yields in this vineyard produce rich, concentrated fruit that is harvested by hand when it reaches optimal ripeness. Aged for 3 years in finely-grained French oak barrels, this Cabernet Sauvignon expresses the very best pairing of sustainable farming and winemaking dedication.

Our 2018 Estate Reserve bottling greets the nose with ripe black fruit aromas boysenberry and cassis with tempting hint of lavender. The rich, complex blend of currant, plum and blackberry with lingering notes of leather and earthy spice.

#### **Perfect Pairings**

Our estate Cabernet Sauvignon can be enjoyed on it's own or paired with rosemary-crusting goat cheese stuffed dates, grilled portobello mushroom blue cheese burger, or prime rib smothered in peppercorns accompanied with herb roasted fingerling potatoes and vegetables.

**Wine Makers:** James Nederend and Martin Fujishin

**Bitner Estate Vineyard:** Planted in 1999 / 1.41 acres

**Farming Practices:** Bee Friendly Farming. LIVE Certified Sustainable. Salmon-Safe Certified.

**Harvest Date:** 30 October 2018

**Aging:** French Oak - 3 years

**Bottling Date:** 29 June 2021

**Release Date:** 22 April 2022 (*Earth Day*)

**Production:** 112 cases

**Price:** \$55 / Member: \$46.75



### **GOLD, Denver International Wine Competition 2022**

