2020

HI NO TORI

CABERNET SAUVIGNON

WINEMAKER'S NOTES

Red cherry and plum accentuated by spice lead into a juicy and lip-smacking palate. Balanced and complex with silky tannins and a refreshing finish.

VINIFICATION PROCESS

Multiple picks were made by hand at a range of 22.5 to 24.5 Brix. The clusters were 100% de-stemmed and fermented on native yeast in stainless steel tanks. Maceration ranged from two to three weeks depending on the lot. Native malolactic fermentation occurred in barrel and the blend was assembled shortly after to encourage integration of tannins and flavors. Minimal racking to preserve the freshness and purity of flavors. Aged for 18 months in 30% new French Oak. Filtered at bottling.

STORY

Japanese for "Bird of Fire", this wine truly embodies the eternal spirit of the phoenix that adorns the label. Proceeds from the sale of this wine benefit the California Firefighters Endowment, providing scholarships to the children of fallen firefighters.

WINEMAKER	APPELLATION	VINEYARD	PRODUCTION
Steve Matthiasson	Oak Knoll District of Napa Valley	Meadowbrook Farm Estate	500 cases (750mL)

ALC	PH	TA
13.5%	3.55	6.6 g/L

JAMES SUCKLING	DECANTER
94 pts	96 pts

KANPAI WINES 4120 DRY CREEK RD NAPA, CA 94558