

Z. Alexander BROWN®



UNCAGED

CABERNET SAUVIGNON

2016

WINE UNCAGED

The owl is a guardian of the vine, and myths say it is present when the spirit is set free. A powerful symbol, the owl carries meaning on many levels for Zac Brown, a GRAMMY Award-winning artist whose creative spirit knows no boundaries.

Inspired by homegrown values and a lifelong connection to the land, Zac's passion for bringing music, food and people together ignited a natural gateway to wine – and a freedom to create. Bold and uncaged, Z. Alexander Brown unleashes a new palate-provoking wine rooted in the heart of California wine country.

WINEMAKER'S NOTE

Z. Alexander Brown Cabernet Sauvignon unfolds with rich aromas of black cherry, mocha and sweet toasted oak notes. Bold tannins frame a powerful mid-palate layered with mouth-filling flavors of black cherry and milk chocolate. Smooth and balanced, an elegant finesse defines the long and lingering finish.

– *Winemaker, John Killebrew*

VINTAGE

2016 was a fine year for growing great wine grapes. Enough rain fell to fill reservoirs and ensure sufficient water for irrigation. A slightly early bud break was followed by a mild spring with minimal frost danger. Harvest was a week or so later than 2015, but being a resilient variety, Cabernet was unaffected by later season heat spikes or rain events. Because of this we were able to choose our harvest dates to optimize each vineyard's best state of ripeness and produce a delicious, layered and balanced wine.

WINEMAKING

Throughout the growing season, winemaker John Killebrew visited each vineyard block regularly. Picking decisions are based on winemaker evaluation, vineyard condition, and proper flavor ripeness. The grapes are picked in the cool of the morning and slowly warmed to fermentation temperatures. Early extraction with multiple pump-overs promotes great color and deep, smooth tannins. The wine then completes malolactic fermentation before blending. Complimentary oak styles are chosen to enhance the wine's aroma, flavor and texture.

TECHNICAL DATA

Appellation: California
Regions: Lodi, Mendocino,
San Bernabe

Total Acid: 0.56 g/100ml
Alcohol: 14.0% by volume
Final pH: 3.65

Zac Brown, proprietor

John Killebrew, winemaker