

ULTRAVIOLET

CABERNET SAUVIGNON

"On the palate, the wine is pure, full-bodied, focused and beautifully balanced, with a good core of fruit, fine soil signature, ripe, buried tannins and lovely length and grip on the nascently complex finish...It is really an extremely well-made bottle of cabernet and an insanely good value...It will age very gracefully and is a flat out steal! **90.**"

- John Gilman, *View from the Cellar*

Ultraviolet Wines are an homage to the California climate where winemaker Samantha Sheehan grew up - it is a pure expression of fruit ripened under the California sun. Her Cabernet Sauvignon is velvety and balanced, made only with organically farmed grapes and a small amount of sulfur.

Samantha's Cab Sauv is made up of 95% Cabernet Sauvignon and 5% Cabernet Franc. The Cabernet Sauvignon comes from three vineyards in the Red Hills AVA, which is just east of St. Helena, and west of Lake County. The vineyards are between 1500-2000 feet in elevation, with red volcanic soil and excellent drainage. Red Hills is one of the most geologically active areas in California, with a pocket of magma flowing two miles below. The Cabernet Franc comes from her personal vineyard plus a friends vineyard in Coombsville, which is the new AVA in Napa.

She ferments in stainless steel tanks using native yeast at about 85 degrees. She allows the wine to sit on the skins for an extra 10 days after fermentation is complete, after which the wine goes into neutral French oak. She ages in barrel for 16 months prior to bottling.



WINEMAKING

Vintage: 2019

Varieties: 95% Cabernet Sauvignon, 5% Cabernet Franc

Aging: 10 months, (10% new French oak, 90% neutral French oak)

TASTING NOTES

Ripe notes of blueberry compote, plums, fresh violet petals and currant. A round mouthfeel with hints of blackberry bramble, black pepper. Bordeaux-like earthiness, with bright acidity and velvety, persistent tannin.

WHAT TO PAIR IT WITH

Anything salty or high in fat. Delicious with pasta bolognese, sausage pizza, spare ribs or any red meat, a cheese plate, or dark chocolate cake.

CONTACT

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