



Viticultural Appellation

The 2018 Hatt Creek Sonoma County Cabernet Sauvignon is sourced from fruit spanning Sonoma County. Portions of the wine come from the Alexander Valley, Dry Creek Valley and the Sonoma Valley. Each of these areas has its own unique soil type in addition to average degree day heat indexes leading to a melange of complex flavors and tannin levels. While the fruit from the Alexander Valley is from a cooler more red fruit area near the Russian River, the Dry Creek fruit is plush and easily accessible with the higher heat and silky smooth fruit coming from the Sonoma Valley adding a touch of plum in the cornucopia of fruits found in this ready to drink Cabernet Sauvignon.

Tasting Notes

The expanse of different viticultural growing areas contained within Sonoma County are a winemakers dream. Drawing from different AVA's with dramatically different characteristics leads to a wine that is multi faceted, complex and easily enjoyed especially after aging for over 40 months undisturbed in new French Oak. Fruit stand outs are dark cassis, blueberry, dark chocolate and toasty oak while maintaining plush integrated tannins that give life while not inhibiting immediate enjoyment. This is a very sophisticated Cabernet Sauvignon at a very affordable price. Treat yourself better by including Hatt Creek 2018 Sonoma County Cabernet Sauvignon with your next steak, BBQ's lamb, and or pasta dish with just a dash of Louisiana hot sauce to bring out the flavor in everything.

Wine Origin: Sonoma County
(Alexander Valley, Sonoma Valley, Dry Creek Valley)
Vintage: 2018
Blend: Cabernet Sauvignon, Malbec, Petite Verdot
pH: 3.54
Alcohol: 14.4%