JWSIEGWINES

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FUSE California, USA

CABERNET SAUVIGNON

Grape Variety: 75% Cabernet Sauvignon, 25% Syrah

Vinification Process: The FUSE winemaking program shows off the beauty of this unique blend bringing together two old world grape varietals in a modern style. Techniques for maximum flavor extraction for both varietals include cold soaking, extended maceration (25-35 days) and frequent pumping over the grape must. This is done to create a heightened sensory experience from this fusion of cabernet + syrah producing a fine balance of fruit and tannins. Prior to bottling, the Cabernet Sauvignon and Syrah are aged separately in both French and American oak barrels for sixteen months. The barrels are racked a total of three times over the sixteen month period. The medium plus toasted barrels are a combination of French and American oak, selected especially for this blend.

Description: FUSE is a new world twist on an old word cabernet blending tradition with a distinct flavor profile. This fusion of flavors produces a wine more approachable at a younger age with an elegant round mouthfeel that will develop complexity as it matures.

The nose combines the sweetness of raspberry and violet with the spiciness of pepper, clove and tobacco, while in the palate the lush currant and plum fruit flavors balance with vanilla, cedar and nutmeg that integrates oak and tannin.

Food Pairing: Canadian Cedar Planked Salmon, Dijon Chicken Salad, Poached Salmon with Hollandaise Sauce

Production: 1900 cases

Alcohol: 14.9%

Awards: 91 points, Wine Enthusiast

Additional Winery Information:
Small, artisanal growers with a diverse variety of cooler climate hillside vineyards and warmer valley floor vineyards are selected to create this modern exciting union

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