



2009 Cabernet Sauvignon

Rennie Vineyard
Estate Grown Certified Organic Grapes

Blended with 10% Merlot, this Cab is medium bodied and well balanced at a restrained alcohol level. It was aged for 18 months in French oak barrels to help smooth the tannins.

Our favorite cheese pairings: English Farmhouse cheddar, mild blue Danish Castello, and salty Manchego (Spain).

Mendocino Value -> North Coast premium quality at an everyday drinking price.



2009 Cabernet Sauvignon

Rennie Vineyard
Estate Grown Certified Organic Grapes

Blended with 10% Merlot, this Cab is medium bodied and well balanced at a restrained alcohol level. It was aged for 18 months in French oak barrels to help smooth the tannins.

Our favorite cheese pairings: English Farmhouse cheddar, mild blue Danish Castello, and salty Manchego (Spain).

Mendocino Value -> North Coast premium quality at an everyday drinking price.



2009 Cabernet Sauvignon

Rennie Vineyard
Estate Grown Certified Organic Grapes

Blended with 10% Merlot, this Cab is medium bodied and well balanced at a restrained alcohol level. It was aged for 18 months in French oak barrels to help smooth the tannins.

Our favorite cheese pairings: English Farmhouse cheddar, mild blue Danish Castello, and salty Manchego (Spain).

Mendocino Value -> North Coast premium quality at an everyday drinking price.



2009 Cabernet Sauvignon

Rennie Vineyard
Estate Grown Certified Organic Grapes

Blended with 10% Merlot, this Cab is medium bodied and well balanced at a restrained alcohol level. It was aged for 18 months in French oak barrels to help smooth the tannins.

Our favorite cheese pairings: English Farmhouse cheddar, mild blue Danish Castello, and salty Manchego (Spain).

Mendocino Value -> North Coast premium quality at an everyday drinking price.