

Seven Rings

Cabernet Sauvignon

Oak Knoll District of Napa Valley, California

The Seven Rings Story: Inspired by the number seven, which has long been associated with good fortune, we created Seven Rings Wines to epitomize Napa Valley excellence.

Known as Napa Valley's "sweet spot", the Oak Knoll district is nestled between the city of Napa Valley and the town of Yountville. Influenced by the district's temperate climate and well-drained soils, our Oak Knoll Cabernet Sauvignon shows dark cherry flavors, smooth tannins, and notes of red fruits and spices.

Tasting Notes: This Oak Knoll Cabernet Sauvignon has a full fruit expression with refined structure and smooth texture. Aromas of dried cherries and plum open into a silky mouthfeel of red and black fruit flavors with a long, velvety finish.

Winemaking: After gently de-stemming the grapes, the must was fermented on the skins for up to two weeks, peaking at 85°F because warm temperature fermentation aids in extracting color and desirable tannins. The next step was pressing the fruit gently to avoid the overly drying tannins found in the seeds. After pressing, the wine was raked into oak barrels to age for several months prior to bottling.

Grape Sourcing: The Oak Knoll District (OKD) is located at the southern end of the Napa Valley. The growing season is longer due to cooler temperatures in the summer and slightly drier weather in the winter. Moderate temperatures and daily cool breezes from the nearby San Pablo Bay mean that the fruit can ripen slowly over time. The resulting wines develop a freshness and aromatic lift while maintaining a soft mouthfeel with balanced alcohol and acidity.

Winemaker: Alison Crowe



Plata
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