

Seven Rings

Cabernet Sauvignon Oakville, 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.

The Oakville District is in the heart of Napa Valley. A synergy between well-drained, sandy loam soils and temperate climate conditions provides the ideal growing environment for world class Cabernet Sauvignon. With refined tannins, dark fruit, and hints of black currants and cedar, our Oakville Cabernet Sauvignon is sure to leave a lasting impression.

Tasting Notes: This Cabernet Sauvignon is pure elegance in a glass. Aromas of vanilla, black currants and fragrant cedar wood unfold in mesmerizing layers. Flavors of rich blackberries, black currants and sweet spices send rings of deliciously intense complexity across the palate in a harmonious expression of power and elegance.

Winemaking: After gently de-stemming the grapes, the must was fermented on the skins for up to two weeks, peaking at around 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 Oakville District is in the Napa Valley and was formally declared a distinct appellation within the Napa Valley AVA in 1993. The soil of the Oakville AVA is the result of sedimentary deposits from the hills that form Napa Valley. The soil is gravelly and sandy, with exceptionally good drainage. The portion of the AVA between State Route 29 and the Silverado Trail is a mix of clay and well-drained sandy loam. Oakville has a warm climate that is well-suited to growing divine and outstanding Cabernet Sauvignon fruit.



Plata
— WINE PARTNERS —