

AVIARY VINEYARDS

2023

Cabernet Sauvignon

COMPOSITION 100% Cabernet Sauvignon

APPELLATION California

ALCOHOL 13.9% by Volume

TASTING NOTES

Our California Cabernet Sauvignon was crafted to showcase the richness and generosity that makes the varietal so beloved while preserving the smooth, elegant texture that defines the Aviary portfolio. Layers of blueberry, blackberry, and ripe dark fruit are complimented by notes of black tea, leather, tobacco, and subtle oak, creating a wine of depth, balance, and lasting character.

ABOUT

California has an incredible ability to produce Cabernet Sauvignon that is both generous and approachable. Our goal has always been to capture those bold flavors without sacrificing elegance. By carefully selecting fruit from complementary growing regions, we build layers of richness, texture, and complexity while preserving the smooth style that has become the signature of Aviary.

The whole, after all, is greater than the sum of its parts.

FOOD & WINE PAIRINGS

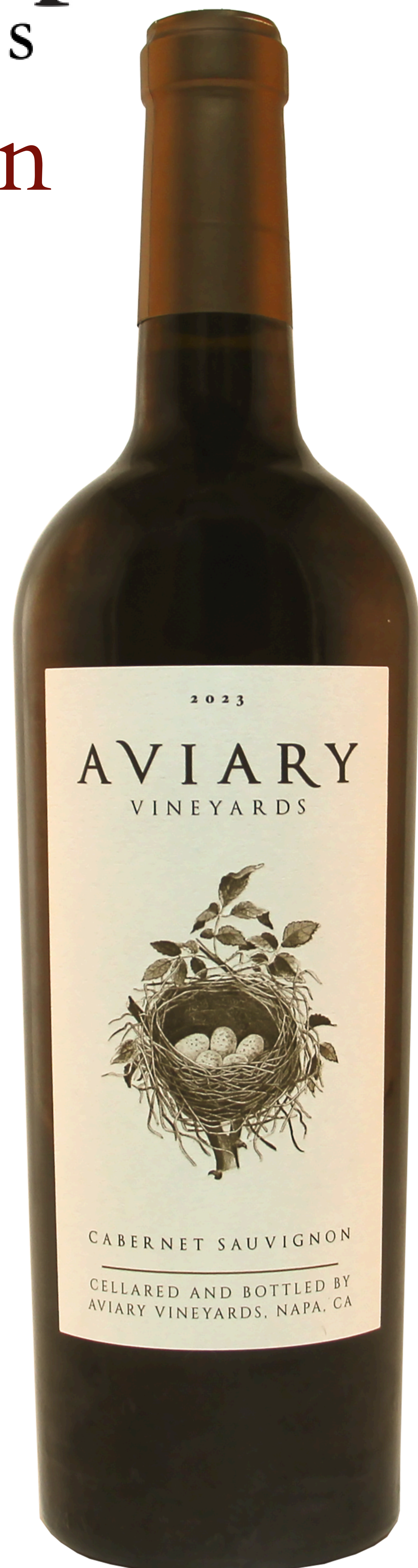
Serve at 60-65°F for optimal balance and expression. Rich fruit, supple tannins, and a smooth finish make this an easy partner for everything from weeknight grilling to celebratory dinners.

Grilled Favorites: New York strip steak, grilled tri-tip, bacon cheeseburgers, or smoked beef brisket.

Comfort Classics: Beef bourguignon, meat lasagna, or roasted portobello mushrooms with herbs.

Cheese & Charcuterie: Aged cheddar, smoked gouda, prosciutto, and rosemary crackers.

Fire-Roasted Vegetables: Charred peppers, grilled eggplant, roasted onions, or balsamic-glazed mushrooms.



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