

Auspicion

Cabernet Sauvignon

100% Cabernet Sauvignon

Auspicion is a proprietary label created by Opici Wines that symbolizes the mystical connection between us, yet celebrates our own unique individuality. Fresh and fruit-forward selections are produced using grapes sourced from the finest vineyards across northern California. The brand features two popular varietals that are sure to delight every consumer palate. Brought to you by the Opici family, this collection embodies their tradition of delivering top quality wines at an excellent value.

Tasting Notes:

Classic in structure and finesse, Auspicion Cabernet highlights lush red and black berry fruit that build with a touch of chocolate, toffee and vanilla on a silky, lingering finish. Enjoy with pasta, chicken, grilled meats and a variety of cheeses.

Vineyards:

Region: Napa, Lodi, Paso Robles, California, USA
Year Planted: 2005-2007
Soil Composition: Limestone, clay, marl and marine sandstone with mineral deposits
Training Method: Bilateral Cordon with VSP(vertical shoot positioning)
Planting Density: 5,100 vines/hectare
Elevation: 125-300 meters
Exposure: South/Southeastern
Practices: Sustainable farming techniques, no use of harmful chemicals or pesticides.

Winemaking:

Harvest: Gently-harvested throughout September as each vineyard site reaches optimal ripeness
Fermentation: Freshly harvested grapes are gently pressed and destemmed before transfer to stainless steel tanks. A long, warm maceration ensues over the course of the next 3-4 days for maximum color and flavor extraction. Occasional punching down of the cap increases concentration and texture. The wine is raked into used French oak barrels and ages for 10-12 months before bottling.

Technical Data:

Alcohol: 13.5%
pH: 3.85
Acidity: 4.4 grams/L
Residual Sugar: 4.9 grams/L

Production Quantity: 8,000 cases



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