

Covenant

2021 COVENANT CABERNET SAUVIGNON BLACK LABEL

CABERNET SAUVIGNON

ABOUT THE WINE:

For two decades, Covenant Cabernet Sauvignon has been produced from outstanding vineyards in the Napa Valley, fermented with native, indigenous yeast and natural malolactic. The wines are neither filtered nor fined. We have prided ourselves on what we refer to as “minimal intervention” in our quest to make wines that honestly reflect their point of origin-their terroir.

Of the twenty wines made at Covenant Winery, only three are heat-treated (using flash-détente) to yield a mevushal wine suitable for simchas and kosher restaurants. (These would be The Tribe Chardonnay and Cabernet Sauvignon as well as Covenant Blanc de Blancs sparkling wine.) In general, we have avoided the mevushal process because, simply speaking, we believe that “less is more” when it comes to winemaking.

However, this year we wanted to make a high-end Cabernet Sauvignon suitable for dining in kosher restaurants. We isolated 6 outstanding barrels from the 2021 vitnage and painstakingly flash-pasteurized the wine with minimal effect. (Indeed, some of our winemaking crew preferred the flashed version to the pre-flashed version!)

Covenant Cabernet Sauvignon Black Label now proudly makes its debut, showing ripe, soft tannins that frame a beautifully fruit-forward core seasoned with fine-tuned herb and spice notes.

VARIETAL:

Cabernet Sauvignon (100%)

APPELLATION:

Napa Valley

PRODUCTION NOTES:

Native Yeast Fermentation;
Native ML; Unfiltered; Unfined;
Mevushal

AGING:

18 Months in 100%
French Oak (50% New)

CASES PRODUCED:

143

SUGGESTED RETAIL:

\$130



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