

# Crown Point Estate Red Selection

## THE FACTS

COUNTRY: USA - CA

REGION: Santa Barbara County

APPELLATION: Happy Canyon of Santa Barbara

CEPAGE: 60% Cabernet Sauvignon, 30% Cabernet Franc, 5% Malbec, 3% Petit Verdot, 2% Merlot

WINEMAKING: Reflecting the unique character of our mesa flat terroir, we harvested each block separately and fermented it in four-ton French oak and concrete tanks. With an average fermentation duration of 20 days, we transferred the wine to barrels for 22 months across 50% new French oak. Boasting a robust structure harmoniously balanced by a velvety texture, the wine is enjoyable now or will age gracefully in your cellar.

ALCOHOL BY VOLUME: 14.5%

AGING: 20-day ferment, 22 months in oak

ANNUAL PRODUCTION: 450 cases



## THE STORY

Let's not bury the lede: The foothills of Santa Barbara aren't where most expect to find world-class Cabernet Sauvignon, which is precisely what makes Crown Point intriguing. Our estate rests in the San Rafael foothills of the transverse mountains, facing south toward the sweeping Santa Ynez range. While the coast lingers under morning fog in the growing season, our vineyard enjoys steady warmth and light. Years of precise farming have shown how Cabernet Sauvignon and Cabernet Franc thrive here, uniting to express the whole character of our site. Benchland vines bring elegance and lift; hillside blocks deliver depth and power. Cool evenings preserve acidity and refine fine-grained tannins. The result is unmistakably coastal — a wine of balance, structure, complexity, and soul, shaped by a

## THE ADJECTIVES

OVERALL: Deep, garnet-red core with a vivid ruby edge

AROMAS / FLAVORS: Crème de cassis, raspberry, earth, graphite, florals

MOUTHFEEL: Soft, plush texture with a lingering, velvety finish

## THE SELLING POINTS

Cabernet Franc-driven blend with elegance, lift, and depth

AWARDS: 96pts Jeb Dunnuck

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

PAIRINGS: Pairs well with grilled lamb, roast duck, aged cheddar, and dishes with rosemary or thyme.

