

Crown Point Relevant

THE FACTS

COUNTRY: USA - CA

REGION: Santa Barbara County

APPELLATION: Happy Canyon of Santa Barbara

CEPAGE: 85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Petit Verdot

WINEMAKING: Fruit is harvested block by block at optimal ripeness, then destemmed and sorted for precision. Fermentation takes place in a combination of small stainless steel and French oak vessels over 20 days, with gentle pump-overs to preserve fruit purity and tannin finesse. The wine is aged 16 months in 30% new French oak, balancing structure with freshness before bottling.

ALCOHOL BY VOLUME: 14.5%

AGING: 20-day ferment, 16 months in 30% new French oak

ANNUAL PRODUCTION: 1,200 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 ruby hue, polished style with balanced structure

AROMAS / FLAVORS: Black cherry, cassis, violet, and cocoa with subtle cedar and graphite notes

MOUTHFEEL: Smooth, fine-grained tannins with a supple texture

THE SELLING POINTS

Estate-grown blend offering balance, depth, and finesse

AWARDS: 95pts Wine Enthusiast

SUSTAINABILITY: Certified Sustainable, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

PAIRING: Pairs with grilled ribeye, roast lamb, mushroom risotto, and aged gouda

