



Cabernet Sauvignon [ka-behr-NAY soh-bihn-YOHN (soh-vee-NYAWN)] If not the king of the top-quality red-wine grapes, as many argue, Cabernet Sauvignon is certainly the most successful and popular. It's the primary grape of most of the top vineyards in France's MEDOC and GAVES districts. It's also the source of most of California's superb red wines and the most widely planted red variety in the state. Cabernet Sauvignon's reputation for excellence has made it popular around the world. Besides California there are also heavy plantings in Chile, Australia and Eastern Europe, especially Bulgaria. Cabernet Sauvignon is also making inroads in Oregon, Washington, Spain and Italy.

In 1997 researchers at the University of California Davis determined that Cabernet Sauvignon is an offspring of Sauvignon Blanc and Cabernet Franc. Since Cabernet Sauvignon appeared in the late seventeenth century prior to plant hybridization practices, U.C. Davis researchers believe that its origin was a natural occurrence rather than a planned cross between the two parents. This serendipitous union created wines with flavor, structure, complexity and longevity. Cabernet Sauvignon's fruity flavors have been described as cherry, black cherry, blackcurrant and raspberry. The acidity and Tannins found in Cabernet Sauvignon wines help form the basis for its structure and longevity.

Vintner's Cellar of Oklahoma Custom Winery produces two Cabernet Sauvignons, our **VC Reserve** and when we are able to obtain the grapes our **Vigna Vecchia Rosso** produced from old vine grapes, both made from California grapes.