

**2017**  
**CABERNET**  
**SAUVIGNON**

**HARVESTED:**

Sept. 26 through Oct. 11<sup>th</sup>

**BOTTLED**

February 19<sup>th</sup>, 2021

**BRIX:** 24.75 **pH:** 3.51

**FERMENTED:** 14 days

**PRODUCTION:** 70 cases

**ALCOHOL:** 14.6%

In 2017 the vines were happy and the grapes plentiful. There was enough rain to quench the vine's thirst after the long drought and hot summer. There was a cooling spell that allowed the grapes to balance tannin and acidity. Presenting a fabulously balanced wine. There was only enough for barely one per wine club member, so cherish this one. Drink with Dark Chocolate Hummus and cherry wontons.

**AGING:**

41 months in older French Oak barrels. This was just bottled, but drinking amazingly well now. We wouldn't wait too long on this one to enjoy. Fruity and full bodied, this Cabernet Sauvignon could age, but wouldn't have to for long. Save it for a special occasion even if it is just a Tuesday. Drink now until 2027.

## Dark Chocolate Hummus and Cherry filled Wontons

Strange, we know, but this recipe really proves Cabernet loves chocolate, but add in the cherries and we have a whole new level of tasty. The hummus adds a nice nutty earthy component while the chocolate is decadent. You can buy Dark Chocolate hummus from any Trader Joes or Costco then add in your cherries and fry it up – delicious! Serve as a dessert or snack with a bottle of 2017 Cabernet Sauvignon.

### Directions:

Give dried cherries a rough chop.

Drain the chickpeas into a bowl reserving some of the liquid.

Next add the chickpeas, tahini, maple or agave syrup, cocoa powder, vanilla, kosher salt, and 2 Tbsp water or the water from the chickpea can (aquafaba). Puree for 30 seconds, then scrape down the bowl. Add more syrup to the consistency you are happy with.

With the wonton wrapper take about a 1 1/2 tsp of the hummus and place in the center of the wonton and fold corner to corner making a triangle shape. Making sure all sides are sealed with water.

Heat up a pan with 3/4 cup of frying oil and gently place the wontons in frying 1-2 minutes a side. Remove once golden brown. Enjoy with Cab!

### Ingredients:

1/2 Cup dried cherries  
1 15 oz can of chickpeas  
1/2 Cup tahini  
1/4 Cup maple or agave Syrup  
1/2 Cup cocoa powder  
1 tsp. vanilla extract  
1/4 tsp kosher salt  
Reserved chick pea liquid  
1 package wonton wrapper  
Oil for frying