



BLACK STALLION®
ESTATE WINERY

2011 TRANSCENDENT

TASTING NOTE:

Our 2011 Transcendent Cabernet Sauvignon is a wine to savor - layered, concentrated and rich - with pronounced aromas of black currant, violet and brown spice escorting a generous entrée of ripe blackberry and black cherry notes wrapped in dark cocoa and toasty oak. Full-bodied with elegant, yet assertive tannins, mineral undertones and a rich, long finish.

VINTAGE/APPELLATION NOTE:

The 2011 vintage in Napa Valley was a true “winemaker’s vintage.” Described as one of the most trying growing seasons Napa Valley has seen in decades, Mother Nature’s challenges ultimately provided the framework for flavorful, elegant wines with distinct character.

PAIRING:

Red meat is a classic pairing for Cabernet Sauvignon. The elegant structure of the 2011 is perfect for pairing with leaner red meats. Try this wine with Steak au poivre made with filet mignon or grilled flank steak. The complex flavors and long finish of Cabernet Sauvignon can overwhelm many cheeses. Firm textured cow’s milk cheeses seem to work best. Sharp cheddar, Comté or a swiss gruyere will pair well.

VARIETAL BLEND: 100% Cabernet Sauvignon

AGING: 43% new French oak /23 months

ALCOHOL: 14.5 | **TA:** 0.56g/100ml | **PH:** 3.76

BLACK STALLION ESTATE WINERY | 4089 SILVERADO TRAIL | NAPA | CA
707-227-3255 | INFO@BLACKSTALLIONWINERY.COM



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