

CAYMUS

CAYMUS VINEYARDS, Cabernet Sauvignon Napa Valley, 2019



Paired with _____

 ROASTED PORTOBELLO & CAULIFLOWER STEAK

 FILET MIGNON & BONE MARROW

Tasting Notes _____

This Cabernet Sauvignon has a deep garnet color with a red-tawny edge. On the nose, you'll sense French oak barrel and cassis-like tones of ripeness, saddle leather and espresso. This wine's palate is full, rich with abundant soft tannins and a hint of rustic grittiness. It has a youthful energy, which makes it eminently enjoyable for current drinking, yet ageworthy to gain additional complexity over the next half-decade.

The softness and complexity of the CAYMUS Cabernet Sauvignon pairs perfectly with the cracked pepper and charred, tender flavoring of our Filet Mignon.

For our Earth Menu, the Mushroom Demi Glace over the Cauliflower Steak and the Chimichurri Sauce on both the Portobello Mushroom and in the Potato Marrow, really showcase the vibrancy and earthiness of the Caymus.