

KALYANA

In Sanskrit, Kalyana means "beautiful" or "lovely". Kalyana wines represent a belief that through careful stewardship and preservation of our land, the land will return an abundance of beautiful fruit at harvest.

With every decision we make in farming our land, tending to our vines, and picking and blending our grapes, we do so in such a way that protects our beautiful Earth and produces high-quality wines.

Crafted through Certified Sustainable Vineyards & Winemaking, Kalyana wines offer you the comfort of knowing your wine choice makes a difference in protecting Earth as you enjoy each glass.

CABERNET SAUVIGNON

FERMENTATION

Fermented in upright stainless steel fermenters and pumped over twice a day.

AGING

Barrel-aged for 16 months in a combination of French, American and neutral oak barrels. A portion of this wine was aged in stainless steel tanks for vibrant fruit character.

PROFILE

This wine is lush with lovely notes of dark red fruit, subtle spice, round tannins and a beautiful finish.

PAIRINGS

Pair with aged cheddar, grilled lamb or a juicy ribeye steak.

APPELLATION: Central Coast

COMPOSITION: 78% Cabernet Sauvignon, 19% Petite Sirah, 3% Petit Verdot

T.A.: 0.62g/100ml | pH: 3.71

ALCOHOL: 13.5%

VINTAGE: 2018



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