

ANDREW

ORGANIC CABERNET SAUVIGNON

ORGANIC WINE.
SUSTAINABLY MADE.
PASO ROBLES, CA.

WINE MAKING

Fermented in small stainless steel tanks and aged nine months in American oak, individually fermented varietals - this blend of Cabernet Sauvignon, Petit Verdot, and Merlot delivers big flavor, smooth texture, and rich color.

TASTING NOTES

Bold, smooth, and distinctly Paso. It bursts with cherry cola, cassis, vanilla, and toasted oak, with hints of red licorice and spice. Silky tannins add structure while keeping the wine lush, ripe, and impressively balanced.

GROWING SEASON

Ideal conditions produced fruit with depth and balance. A mild spring, warm dry summer, and cool nights led to even ripening, concentrated flavors, and small, intensely flavored berries.

VINEYARD

Sourced from the CCOF Organic-certified ANDREW Vineyard in the Creston District, known for sandy loam soils that enhance purity and structure. The facility runs on 15 acres of solar power and is SIP Certified, reflecting strong sustainability commitments.

FOOD PAIRING

At Valette in Healdsburg, Chef Dustin Valette's grilled ribeye with fingerling potatoes is a perfect match. The wine's black cherry, vanilla, and oak complement the steak's charred richness, while its silky tannins balance the dish's savory depth.



WINE SPECIFICATIONS

APPELLATION	Paso Robles, CA
VARIETAL	91% Cabernet Sauvignon, 5% Petit Verdot, 4% Merlot
ALCOHOL	13.9%
VINTAGE	2024
SUGAR	4g/l
WINEMAKER	Philip Zorn — Paso Robles, CA
LABEL ARTIST	Cody Grecco / ZOCA
UPC	627987198782
SCC	10627987198789
PALLET	56 Cases

